

These Pork Belly Bao Buns with Matcha Glaze & Slaw Are Next-Level Delicious

Get ready for a flavor-packed ride. These



OVEN
375°F

TIME
10 min

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INGREDIENTS

For the Pork Belly & Glaze:

- 1 lb pork belly
- 2 tbsp matcha powder
- 1/4 cup soy sauce
- 1/4 cup honey
- 2 cloves garlic, minced
- 1 tsp fresh ginger, grated
- 1/4 cup rice vinegar
- 1/4 cup brown sugar
- Salt and pepper, to taste

For the Slaw:

- 2 cups shredded cabbage
- 1 carrot, julienned
- 1/4 cup cilantro, chopped
- 1/4 cup peanuts, chopped
- 1/4 cup mayonnaise

For Assembly:

- 8 bao buns, store-bought or homemade
- Optional garnish: extra cilantro, lime wedges, or sesame seeds

DIRECTIONS

- 1. Roast the Pork Belly:** Preheat your oven to 375°F. Score the skin of the pork belly and season with salt and pepper. Place it on a baking sheet and roast for 1 hour until the top is crispy and the fat is rendered.
- 2. Make the Matcha Glaze:** While the pork roasts, combine matcha powder, soy sauce, honey, garlic, ginger, rice vinegar, and brown sugar in a small saucepan. Simmer over low heat, stirring occasionally, until the glaze thickens and coats the back of a spoon (about 10 minutes).
- 3. Glaze and Finish Roasting:** Remove pork belly from the oven, brush generously with the matcha glaze, and return to the oven for another 15 minutes. Let rest briefly, then slice into thin strips.
- 4. Prepare the Slaw:** In a mixing bowl, combine cabbage, carrot, cilantro, peanuts, and mayo. Toss until everything is evenly coated.
- 5. Steam the Bao Buns:** Steam bao buns according to package instructions - usually 5-7 minutes over boiling water.
- 6. Assemble:** Open each bao bun, add a few slices of glazed pork belly, and top with a generous spoonful of crunchy slaw. Garnish as desired and serve warm.

SWAPS & NOTES

Matcha Powder : Use culinary-grade matcha for best results.

Don't use sweetened versions meant for drinks.

Pork Belly : Thick-cut pork belly works best.

You can also use pork shoulder slices for a leaner option.

TIPS FOR SUCCESS

Score the Pork Properly : This helps render the fat and crisp the skin.

Use a sharp knife and cut just deep enough.

Keep the Glaze Warm : It will thicken as it cools, so reheat gently if needed before brushing.

Don't Overfill : The bao buns are delicate - a few bites per bun is perfect.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-pork-belly-bao-buns-with-matcha-glaze-slaw-are-next-level-delicious/>