



HOISIN PORK BAR-B-Q NOODLES

Traditional Bar-B-Q pulled pork receives a contemporary Asian-style upgrade with the addition of sweet hoisin sauce in this tasty noodle dish. This Bar-B-Q bowl is also multitalented as it performs fantastically in an exhibition-style stir-fry station and it holds great on a steam table!

Yield: 12 servings

INGREDIENTS

6 Each	Ramen Noodles, 3 oz blocks
4 lb	RICH'S HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)
3 C	Hoisin sauce
1.5 C	Hot water
6 C	Shredded Carrots
6 C	Shredded Cabbage
1.5 C	Sliced Scallions



DIRECTIONS

- 1 Cook ramen noodles according to package directions.
- 2 While noodles cook, warm Bar-B-Q pork with hoisin sauce and water.
- 3 Drain noodles well and toss to mix with sauced pork, shredded carrots and cabbage.
- 4 Serve each portion of noodles topped with 2 tbsp sliced scallions.