



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.