



## ASIAN PORK BBQ SANDWICH

Tangy Asian-style pulled pork, served with sliced veggies, and piled high on a Rich's whole grain mini-sub roll.

**Yield:** Varies



## INGREDIENTS

1 Each **RICH'S** PROOF & BAKE ROLL DOUGH WITH 51% WHOLE GRAIN MINI SUBMARINE (#11782)

1 Each **RICH'S** Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)

1/2 C Kikkoman™ Thai Chili Sauce

1 C Chopped Green Onion

1 tbsp. Sugar

1 tsp. Kosher Salt

1 C Thinly Sliced Cucumber

1/4 C Cilantro leaves

1/2 C Shredded Carrots

4 C Dark Green Lettuce Mix

## DIRECTIONS

- 1 Product is delivered frozen. Store product at 0°F to -10°F. One day prior to service, bake the mini-sub rolls according to directions on the case. Cool and store in plastic bags. Day before service thaw Rich's Pulled Pork in the cooler.
- 2 ON DAY OF SERVICE: Rough chop 1 lb. thawed pulled pork into 3/4" size dice and add: 1/2 cup Kikkoman™ Thai Chili sauce. Heat pork mixture to 160°F. Toss 1/2 cup chopped green onion with the pork.
- 3 PREPARE Asian Salad. Combine & whisk together: 1/4 c. Kikkoman™ rice vinegar, 1 Tbsp. sugar, 1 tsp. Kosher salt. Toss with the following and chill: 1 cup thinly sliced cucumber, 1/4 cup cilantro leaves, 1/2 cup shredded carrots, 1/2 c. chopped green onion, 4 cups dark green lettuce mix
- 4 Warm the baked mini sub rolls and slice in half length-wise leaving one side hinged: Place the baked rolls on a lined sheet pan and cover the pan with foil. Warm rolls at 200°F 5-8 min, then place in a warming cabinet to hold until ready to build sandwiches.
- 5 BUILDING A SANDWICH: Open a warmed sliced roll and place 2 oz. (#10 scoop) of warm (140°F) pulled pork on the bottom half of the roll.
- 6 Top the pork with 1 cup of the chilled Asian Salad.
- 7 Sandwiches can be prepared without the salad, covered and

lunch.

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**CHEF NOTES**

EACH SANDWICH PROVIDES 2 OZ. EQ. WHOLE GRAIN, 2 OZ. M/MA, & 3/4 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS

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