

Vietnamese Pho

Serving Size: 1 gallon

Ingredients:

2 tbsp. Oil	4 tbsp. Hoisin Sauce
½ lbs. onions (diced)	2 tbsp. Siracha
1 lbs. chicken (cooked & shredded)	1 tsp. garlic (minced)
2 quarts chicken stock	¼ cup cilantro (copped)
8 oz. tomato paste	salt & pepper (to taste)
8 oz. bean sprouts	½ lbs. thin rice sticks

Procedure:

1. In the small kettle heat the oil to sweat the onions
2. Add all the ingredients except rice sticks
3. Bring to a boil, then reduce heat to a simmer
4. Cook for at least 1½ hours
5. Add the rice sticks just before serving

Hold at 160F

Roasted Vegetable in Salad

Servings: 8

Ingredients:

3/4 cups carrot (julienne)	3 tbsp. soy sauce
3/4 cups zucchini (julienne)	kosher salt & black pepper (to
1 each green pepper (julienne)	taste)
1/4 cup peapods	1/4 cup almonds (toasted)
1/4 cup water chestnuts	8 oz. spring mix
oil (as needed)	

Procedure:

1. Preheat oven to 425 degrees
2. Toss all the veggie with oil & soy sauce
3. Spread out on sheet pan & season with salt & pepper.
(soy sauce is salty so be careful with kosher salt)
4. Roast in oven uncovered until golden brown, *(crisp but not burnt.)*
5. Toss with the almonds after they are cooked
6. Let it cool slightly on the sheet pan
7. Toss the veggies with salad mix

Miso Vin

Ingredients:

$\frac{1}{4}$ cup miso

$\frac{1}{4}$ cup rice wine vinegar

$\frac{1}{4}$ cup mirin

1 tsp. soy sauce

$\frac{3}{4}$ cups oil

Procedure:

1. Combine all ingredients
2. Serve on the side of Roasted Vegetable Salad

Asian Chicken Lettuce Wraps

Serves: 6

Ingredients:

12 green leaf lettuce (washed & dried)	3/4 cup stir fry sauce (see recipe)
juice of 2 limes	kosher salt & pepper (to taste)
1 ½ lbs. boneless chicken breast (cooked & diced)	4 tbs. sesame oil
2 oz. fresh cilantro (chopped)	hoisin sauce (as needed for dipping)
1 clove of garlic (minced)	3 oz. thin rice sticks
2 oz. red onion (diced)	

Procedure:

1. Combine the cooked chicken, cilantro, red onion, garlic, sesame oil, stir fry sauce, and lime juice in a saute pan or wok on med-high heat.
2. Cook until heated through.
3. Place lettuce leaves on a platter and spoon 2 ounces of the chicken filling on each piece of lettuce.
4. Garnish with some strands of rice sticks and serve with hoisin sauce on the side.

Stir Fry Sauce

Ingredients:

$\frac{1}{4}$ cup soy sauce

$\frac{1}{4}$ cup water

$\frac{1}{4}$ cup brown sugar

3 tbs. rice vinegar

Procedure:

1. Combine all ingredients in a sauce pot and bring to a boil.
2. Let the mixture cool.