Vietnamese Pho

Serving Size: 1 gallon

Ingredients:
- 2 tbsp. Oil
- ½ lbs. onions (diced)
- 1 lbs. chicken (cooked & shredded)
- 2 quarts chicken stock
- 8 oz. tomato paste
- 8 oz. bean sprouts
- 4 tbsp. Hoisin Sauce
- 2 tbsp. Siracha
- 1 tsp. garlic (minced)
- ¼ cup cilantro (copped)
- salt & pepper (to taste)
- 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)
- 3/4 cups zucchini (julienne)
- 1 each green pepper (julienne)
- 1/4 cup peapods
- 1/4 cup water chestnuts
- oil (as needed)
- 3 tbsp. soy sauce
- kosher salt & black pepper (to taste)
- 1/4 cup almonds (toasted)
- 8 oz. spring mix

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:

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\begin{align*}
\frac{1}{4} \text{ cup miso} & \quad 1 \text{ tsp. soy sauce} \\
\frac{1}{4} \text{ cup rice wine vinegar} & \quad 3/4 \text{ cups oil} \\
\frac{1}{4} \text{ cup mirin} &
\end{align*}
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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)
- Juice of 2 limes
- 1 1/2 lbs. boneless chicken breast (cooked & diced)
- 2 oz. fresh cilantro (chopped)
- 1 clove of garlic (minced)
- 2 oz. red onion (diced)
- 3/4 cup stir fry sauce (see recipe)
- Kosher salt & pepper (to taste)
- 4 tbs. sesame oil
- Hoisin sauce (as needed for dipping)
- 3 oz. thin rice sticks

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 brown sugar
- 3 tbls. rice vinegar
- \( \frac{1}{4} \) cup water

Procedure:

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