

Stir-Fried BBQ Pork and Yakisoba Noodle Platter

Fortune Yakisoba Stir Fry Noodles - 4 servings



INGREDIENTS

1 1/2 lbs.	Fortune Yakisoba Stir Fry Noodles	1 2/3 cup	Barbecue Sauce
1/2 cup	Light Soy Sauce	1/2 cup	Pineapple Juice
1 Tbsp.	Ginger, freshly minced	2 qts.	Boiling water
2 Tbsp.	Vegetable Oil	3 each	Scallions, thinly sliced
6 Tbsp.	Carrot, shredded	5 cups	Cabbage, julienned
12 each	Baby Corn, cut in half	1 each	Red Bell Pepper, julienned
1 cup	Canned Black Beans, drained	1 cup	Chicken Stock
1 lb.	Pulled Pork Shoulder	1 Tbsp.	plus 1 tsp. Fresh Cilantro, chopped

INSTRUCTIONS

1. Combine barbecue sauce with soy sauce, pineapple juice and fresh ginger. Hold for service.
2. Parboil noodles in water for up to 2 minutes for desired texture. Drain and cool. Hold for service.
3. For each order; Heat ½ Tbsp. oil in a hot wok. Stir-fry ¼ cup scallions, 1½ Tbsp. carrot, and 1¼ cup cabbage for 3 minutes.
4. Add 6 pieces of corn, ¼ cup peppers, ¼ cup black beans, ¼ cup stock and 2 cups of noodles. Heat completely, plate and hold hot.
5. Add 4 oz. pork and 2/3 cup of above sauce to the wok. Heat completely, serve over noodles and garnish with 1 tsp. cilantro.