

Vietnamese Hot Pot with Udon Noodles

Rose Product used: Pork Tenderloin



Rose Packing Company

Ingredients:

8 oz. shaved raw Rose pork loin or tenderloin
4 cups chicken stock
2 tbsp Thai fried shallots*
3 tbsp lite soy sauce
1 tbsp oyster sauce
2 tsp sambal oelek chili sauce*
1 cup bean sprouts
1 cup halved cherry tomatoes
2 cup udon noodles

**These products can be found in Asian specialty markets and in the Asian foods section of many well-stocked grocery stores.*

To make:

Place raw pork in freezer for 15 minutes prior to use for ease of slicing. Remove from freezer and slice very thinly. Cook udon noodles according to package directions. Place 4 cups chicken stock, 2 tsp sambal oelek, 1 tbsp oyster sauce, 3 tbsp lite soy sauce and 2 tbsp Thai shallots into a pot. Bring mixture to a boil. Add 8 oz. raw shaved pork meat and cook for 5-10 minutes. Place cooked

udon noodles split between 4 deep pasta bowls. Pour hot pork broth over noodles. Top with cherry tomatoes and bean sprouts.



Recipe by Chef Kenny J. Gilbert