

# FLAVORS OF THE WORLD

Serves: 2

Prep Time: 20 minutes

Cook Time: 10 minutes

Take your customers on a voyage through diverse tastes and smells as you lead them on the ultimate culinary journey.

## GOCHUJANG POT ROAST BAO BUN



### INGREDIENTS

12oz. Sandridge Beef Pot Roast with Gravy

6oz. Sandridge Sweet Shredded Slaw

3oz. Sweet Chili Sauce

5oz. Gochujang Sauce

6 Bao buns

Product	Description	Item #	Pack Size
<b>Sandridge</b> Beef Pot Roast with Gravy	Select cuts of beef, perfectly seasoned and smothered in brown gravy.	468194	4/5 lb
<b>Sandridge</b> Sweet Shredded Slaw	Freshly shredded cabbage and bits of carrot in Sandridge's sweet salad dressing.	695200	1/9 lb

Vegetarian 
 Vegan 
 Dairy Free 
 Gluten Free 
 Kosher

### DIRECTIONS

- Heat Pot Roast according to directions.
- Strain sauce and save.
- Shred Pot Roast
- Mix Gochujang sauce and reserved sauce.
- Mix Sweet Shredded Slaw & Sweet Chili Sauce
- Heat Bao Bun according to directions
- To assemble: Open Bao Bun, place 2oz. of pot roast on each sandwich with 1 oz. of slaw.
- Garnish with Sesame Seeds