

GOCHUJANG BAO POT ROAST BUNS

Experience pot roast like never before with our Gochujang Pot Roast Bao Buns! This extraordinary dish features tender Sandridge pot roast, infused with the bold flavors of Gochujang paste. Served in pillowy soft bao buns and topped with a vibrant slaw, matchstick vegetables, and a tantalizing soy-ginger-honey glaze to deliver a tantalizing blend of textures and tastes.





Ingredients:

- 6 oz. Sandridge Pot Roast #468194
- 3 oz. Gochujang Paste
- 3 Bao Buns
- 2 oz. Slaw Mix
- 1 oz. Matchstick Carrots
- 1 oz. Matchstick Radishes
- Fresh Cilantro
- 1 oz. Soy Sauce
- 1 tsp. Fresh Ginger
- 1 tsp. Honey
- 1 tsp. Brown Sugar
- Black & White Sesame Seeds

Instructions:

1. Strain the pot roast and reserve the gravy.
2. Heat the pot roast in a large skillet on medium-high heat and stir in the Gochujang paste.
3. Add soy sauce, honey, brown sugar, and reserved beef broth. Stir to combine.
4. Simmer for 5 minutes.
5. In the separate skillet, sauté carrots, slaw mix, radishes, garlic, and ginger until fragrant in the sesame oil (about 2 minutes).
6. Steam the Bao Buns according to package instructions.
7. Open each bao bun and fill with 2 oz. each of gochujang pot roast.
8. Top with shredded carrots, slaw mix, and shredded radishes.
9. Sprinkle with sesame seeds and garnish with fresh cilantro.
10. Serve warm with extra gochujang sauce on the side for dipping.
11. Pair with a side of kimchi.

Product	Description	Code #	Pack Size
 Sandridge® Beef Pot Roast with Gravy	Our Diced Choice Beef Tips & Gravy deliver tender, bite-sized beef simmered in a rich, savory gravy – ready in mere minutes! 	468194	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

