

# GOCHUJANG POT ROAST BAO BUNS



Sink your teeth into pillowy steamed buns filled with tender, melt-in-your-mouth pot roast glazed in a bold, spicy-sweet Gochujang kick and topped with a refreshing veggie crunch.

## Ingredients:

- Amoy Bao Buns #523803: 10 buns (steamed until soft)
- Sandridge Beef Pot Roast with Gravy #468194: 1.5 lbs (pre-cooked, warm, and shredded)
- Gochujang Sauce: 1/2 cup (plus extra for drizzling)
- Carrot: 1 large (shredded or julienned)
- Cabbage: 2 cups (shredded Napa or Red cabbage)
- Cucumber: 1/2 English cucumber (thinly sliced half-moons)
- Spring Onion: 3 stalks (thinly sliced)

## Instructions:

### 1. Prepare the Gochujang Beef

- Shred: Take your warm Pot Roast and shred it into bite-sized pieces using two forks.
- Glaze: In a pan over medium heat, toss the shredded beef with the Gochujang Sauce. If the sauce is too thick, add a tablespoon of water or beef broth. Stir until the beef is well-coated and the sauce is bubbling and slightly caramelized.

### 2. The Quick Slaw


- In a small bowl, toss the shredded cabbage and carrots together.
- Optional Tip: Toss them with a splash of rice vinegar and a pinch of salt to soften them slightly while you steam the buns.

### 3. Steam the Buns

- Prepare the Amoy Bao Buns according to the package instructions (usually steaming for 3–5 minutes). They should be puffed, white, and soft to the touch.

### 4. The Assembly

- The Base: Gently pry open a warm bun and place a few cucumber slices at the bottom.
- The Protein: Add a generous portion of the Gochujang Beef.
- The Crunch: Top the beef with a handful of the carrot and cabbage slaw.
- The Garnish: Finish with a heavy sprinkle of spring onions and an extra dot of Gochujang sauce for color.

	Product	Description	Code #	Pack Size
	<b>Sandridge®</b> Beef Pot Roast with Gravy	Tender, select cuts of beef are seasoned to perfection, sous vide cooked, and covered in our rich flavorful gravy delivering homestyle flavor in minutes without time-consuming prep.	468194	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

