



Featured Chef – Ming Tsai

Asian Sloppy Joes

Cook time: 30 min

Prep time: 15 min

(Serves 4)

2 tablespoons grapeseed or canola oil

2 medium red onions, cut into ¼" dice

2 tablespoons minced garlic

1 tablespoon minced ginger

1 cup diced celery

1 tablespoon sambal or hot sauce of your choice

1 ¼ cups hoisin sauce

1 pound ground beef

1 pound ground pork

Juice of 2 limes

8 ounces roma tomatoes, fresh or canned, chopped

Kosher salt

Freshly ground black pepper

4 hamburger buns

1 small head iceberg lettuce, shredded

Blue Ginger Multigrain Brown Rice Chips

Pickles

Heat a stockpot or other tall wide pot over high heat. Add the oil and swirl to coat the bottom. When the oil is hot, add the onions, garlic, ginger, celery and sambal. Saute, stirring occasionally, until the onions are soft, about 2 minutes. Add the hoisin sauce and sauté 1 minute. Add the beef and pork and sauté, breaking up the meat, until just cooked through, about 6 minutes. Add the lime juice and tomatoes and season with salt and pepper. Reduce the heat to medium-low and simmer until the mixture has thickened enough to mound when ladled, 20 to 25 minutes.

Toast the buns and place a bottom half on each individual serving plate. Top generously with the meat mixture. Top with the lettuce and the bun tops. Serve with the chips and pickles.