



# RECIPES & INSPIRATION



## Asian Mex Philly Bao Buns

Yield: serves 1

### Ingredients

4 oz	#609067 Beef Philly
2 each	#605795 Bao Bun
2 oz	#608745 Green Mole
2 oz	#607916 Bulgogi Marinade
1 oz	red pepper, diced
1 oz	red onion, diced
1 T	Serrano pepper, sliced thin
1 T	cilantro, chopped

### Preparation

- 1) Thaw green mole, bulgogi marinade under refrigeration overnight.
- 2) In a medium high heat sauté pan add beef, red peppers, onions, and Serrano peppers; cook until beef is 75% cooked and onions and peppers are soft 5-7 minutes.
- 3) Add bulgogi marinade, cook another 4-6 minutes, hold for service.
- 4) In steamer place bao bun, steam for 2-4 minutes.
- 5) Assembly: in bao buns put 2 oz of beef mix in each top with green mole and garnish with cilantro.