



CHOW FUN

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
CHOW FUN	4	OZ	
ONION, SLICED	2	OZ	
GARLIC, SLICED	1	TBSP	
GINGER, JULIENNE	0.5	OZ	
CHILI FLAKES	0.5	TSP	
COOKED GROUND PORK	2	OZ	
CHOPPED SHRIMP	1.5	OZ	
CANOLA OIL	1	OZ	
SESAME OIL	0.5	OZ	
YUZU SAUCE	1	OZ	
FRIED GARLIC	0.5	TBSP	
GREEN CABBAGE	1	OZ	
ALII MUSHROOMS	0.7	OZ	
MUNG BEAN SPROUTS	0.7	OZ	
GREEN ONION	1	TBSP	

PROCEDURE:

- 1 ON FLAT TOP, COOK PORK, SHRIMP, GARLIC, GINGER, ONION, CABBAGE & MUSHROOMS.
- 2 ADD CHOW FUN NOODLES, CHILI FLAKES, & SESAME OIL AND HEAT THROUGH.
- 3 ADD TO THE MIXING BOWL AND ADD YUZU SAUCE & MIX TOGETHER.
- 4 PLACE IN A SMALL BOWL & GARNISH WITH FRIED GARLIC, SCALLIONS, AND MUNG BEAN SPROUTS.