

Fried Chili Glazed Pork Rib with Thai Peanut Yakisoba

Servings: 1

INGREDIENTS

- 1/2 ea Chef's Line™ pit-smoked pork back rib
- 3 oz sweet chili sauce
- 1 t black sesame seeds
- 3 oz Chef's Line Thai peanut yakisoba salad
- 1 t green onions, bias sliced

PREPARATION

Cut the 1/2 rack of ribs into single bones and fry for 3 to 4 minutes until heated. Remove from fryer and immediately toss with sweet chili sauce and sesame seeds. In a saute pan, quickly warm the yakisoba salad until heated through. Place yakisoba on a plate and arrange the ribs around it. Finish with green onions.

