



SHORT RIB STEAMED BUNS

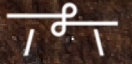


TABLE & TWINE

Short Rib



Contains Gluten

Slaw



Steamed Buns



Contains Gluten

Edamame Salad



Miso Aioli



Contains Gluten

Wonton Chips



Contains Gluten

STEP 1

Preheat oven to 375°F [350°F for convection oven]. Remove twine from brown parchment package and place entire package on a baking sheet, keeping completely wrapped to retain moisture. Place in hot oven for 10-15 minutes* or until the short rib reaches an internal temperature of 165°F.

***FOR EVERY ADDITIONAL SERVING, PLEASE ADD 10 MINUTES OF COOKING TIME.**

1 SERVING

10-15 MIN

2 SERVINGS

20-25 MIN

3 SERVINGS

30-35 MIN

4 SERVINGS

40-45 MIN

STEP 2

To heat the bun, place closed cardboard box with steamed bun inside, in the microwave for 30-60 seconds. Heating inside the box helps steam the bun!

STEP 3

To build your sliders, first place short rib on bottom bun. Then drizzle miso aioli on top of short rib. Top short rib with the slaw. Serve immediately alongside House Made wonton chips and cold edamame salad.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.