

All-Clad
presents



Ming Tsai
Asian Sloppy Joes

ASIAN SLOPPY JOES

[SERVES 4]

- 2 tablespoons grapeseed or canola oil
- 2 medium red onions, cut into 1/4-inch dice
- 2 tablespoons minced garlic
- 1 tablespoon minced ginger
- 1 cup diced celery
- 1 tablespoon sambal or hot sauce of your choice
- 1 1/4 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 and freshly ground black pepper
- 4 hamburger buns
- 1 small head iceberg lettuce, shredded

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Blue Ginger Multigrain Brown Rice Chips
or other chips

Pickles, for serving

1. Heat the All-Clad All American Casserole Pan over medium-high heat. Add the oil and swirl to coat the bottom. When the oil is hot, add the onions, garlic, ginger, celery and sambal. Sauté, 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.

2. 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

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