

# PORK BUNS *with* BROCCOLI SLAW



**YIELD:** 4 pork buns  
**PREP TIME:** 5 minutes  
**COOKING TIME:** 5 minutes

1½ cups Trader Joe's Organic Broccoli Slaw  
⅓ cup mayonnaise  
1 teaspoon Trader Joe's Jalapeño Pepper Hot Sauce (optional)  
1 teaspoon soy sauce  
2 teaspoons white vinegar  
1 (8-ounce) package frozen Trader Ming's Chinese Style Pork Buns

*Barbecued pork and coleslaw are a tasty combo that gets an Asian spin in this recipe.*

1. Stir together slaw, mayonnaise, hot sauce, if using, soy sauce, and vinegar in a medium bowl.
2. Place the pork buns on a microwave-safe dish and cover with a damp paper towel. Microwave on high until warm, about 45 seconds.
3. Carefully cut off the top one-third of each pork bun, discarding the extra dough. Pile slaw onto the pork buns and serve open-faced.

# FRITO PIE



**YIELD:** 4 servings  
**PREP TIME:** 10 minutes  
**COOKING TIME:** 5 minutes

½ (4-ounce) can Trader Joe's New Mexico Hatch Valley Fire Roasted Diced Green Chiles  
½ cup sour cream  
salt  
½ (15-ounce) can Trader Joe's Beef Chili with Beans  
½ (14½-ounce) bag Trader Joe's Organic Corn Chip Dippers  
1 cup Trader Joe's Shredded Cheddar Cheese

*Frito Pie is a Texan dish that pairs corn chips with chili and cheese. This is prime football-watching food.*

1. In a small bowl, combine the green chiles and sour cream. Add salt to taste and stir.
2. Microwave the chili on high until warm, 2 to 3 minutes.
3. On a large plate, spread the chips in a single layer. Pour the chili on top of the chips and sprinkle with the cheese. Garnish with dollops of the green chile sour cream.

