

# Fiery Hawaiian Pizza Pouch O Noodles

This recipe made 12 Pouch O Noodles, with two portions of Pizza mix and ½ package of Ramen Noodles.\*

[John in Bibs': Fiery Hawaiian Pizza Pouch O Noodles Freeze Dried Ep229](#)

## Ingredients:

1½ lbs Mini cubed Ham	Sriracha Sauce
1 20oz can Crushed Pineapple in Juice	1 8oz can of V8 Juice
3 jars Pizza Sauce	2 8oz packages of shredded mozzarella cheese
Sliced jarred Jalapenos to taste (chop up a little bit)	1 C of Parmesan cheese
1 Red Bell Pepper diced	6 packages of Ramen seasoning packets



## Directions:

1. In a large skillet combine, ham, Jalapenos, Red Peppers, Pineapple and juice, cook on high covered, stirring occasionally.
2. Turn heat down, and add all 3 jars of pizza sauce, stir, add 8oz can of V8 juice, stir and cook a little, then add Sriracha Sauce to taste (I used about 4 tsp.).
3. Let simmer on medium heat for about 10 minutes. Add 1 Cup of Parmesan and stir. Then add 2 packages of shredded mozzarella cheese and stir. Put heat to low, and simmer for 5-10 minutes. You could also use tray dividers.
4. I divided this into 24 portions (I had some left over) using silicone molds and then froze solid, removed from molds and placed on lined trays before freeze drying.
5. Cut each package of Ramen in half and place them all on one pan
6. Freeze Dry
7. Package 2 portions of pizza mix to 1 square of Ramen
8. Store Appropriately (See Tips and Tricks for storage help)

### Cycle Time:

**Rehydration:** Add 1 C of boiling water, seal, let stand for 2 minutes. Stir, and let stand for another 1 minutes.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray