

## Fiery Hawaiian Pizza Pouch O Noodles

*This recipe makes 12 servings of 1 cup pizza mix and ½ cup noodles*



### Ingredients

**1½ lbs** mini cubed ham  
**1 - 20 oz can** crushed pineapple in juice  
**3 - 16 oz jars** pizza sauce  
Sliced jarred jalapenos to taste, diced  
**1** red bell pepper, diced  
**2 tsp** sriracha sauce  
**1 - 8 oz can** of V8 Juice  
**2 - 8 oz pkgs** shredded mozzarella cheese  
**1 cup** parmesan cheese  
**6 pkgs** Ramen noodles (save the seasoning packets)

**This recipe was contributed by John In Bibs**

### Directions:

1. In a large skillet, combine ham, chopped jalapeños, diced red peppers, pineapple chunks, and the pineapple juice. Cover the skillet and cook on high heat, stirring occasionally until the ingredients are heated through and slightly caramelized.
2. Reduce the heat and stir in 3 jars of pizza sauce. Pour in an 8-ounce can of V8 juice and mix well.
3. Add Sriracha sauce to taste (start with about 2 teaspoons) and stir.
4. Allow the sauce to simmer on medium heat for about 10 minutes so the flavors meld.
5. Stir in 1 cup of Parmesan cheese until it's fully melted and evenly distributed. Then add the remaining 2 packages of shredded mozzarella cheese, stirring until smooth after each.
6. Lower the heat to low and let the mixture simmer for an additional 5–10 minutes.
7. Divide the pizza mix into 24 portions in silicone molds (2 portions = 1 serving), or use dividers to make 12 total portions on a lined tray.
8. Pre-freeze until solid. Remove the chili from molds and arrange on a lined tray. If using dividers you can leave them in while freeze drying.
9. Divide each of the uncooked ramen packages in half and arrange on a freeze drying tray.
10. Freeze dry.
11. Store in one serving portions in mylar bags for long-term storage.

### Rehydration:

1 serving is ½ a package of Ramen noodles and 1 cup of pizza mix (2 round portions or one divider portion). Add 1 cup of boiling water, stir and let sit for 2 minutes. Stir and let sit for an additional 2 minutes.

### Notes:

The Ramen should be freeze dried even though it seems unnecessary. If you don't care for spicy foods, omit the jalapenos and sriracha.

### Nutritional Value Per 1 serving

Calories: 478 Protein: 30 g Fat: 21 g Carbohydrates: 44 g Sugar: 11 g Fiber: 3 g