

BON APPÉTIT

WEST

APRIL 2024

Blue Skies
of Texas
AT AIR FORCE VILLAGE

LAKEVIEW HOURS

Lunch Dine-In or Carryout, Mon-Sat, 11am-1pm (Open Seating)
Dinner Carryout, Mon-Sat, 4pm - 4:45pm (Reservations required Friday/Saturday)
Dinner Dine-In, Mon-Sat, 5pm - 6:30pm (Check in at Host/Hostess Stand)
Sunday Brunch Carryout, 10:30am - 11am & 1:15-1:30pm
Sunday Brunch Dine-In, 11am-1pm (Reservations required)
(Check in at Host/Hostess Stand)



BISTRO HOURS

Breakfast Saturday & Sundays, 7:30am - 12:30pm
Breakfast Mon - Fri, 7:30-11am
Lunch/Dinner Sun - Sat, 11am - 6:30pm
Bistro Specials Available Mon-Fri
If you need any assistance, please reach out to Nikki,
Judith, or Moniesha at 210-568-3235

APRIL BISTRO SPECIALS

Strawberry Iced Tea \$2

Club Salad \$8, Add Chicken \$4

Bacon Avocado Melt, Includes Bag of
Chips \$12

SAVE THE DATE:

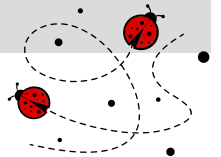
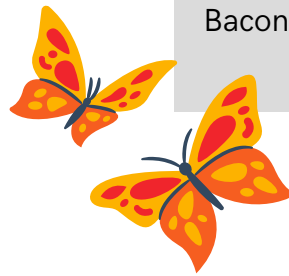
Thursday, April 4 - Coffee with Chef - 9:30-10:30am - The Lakeview

Wednesday, April 11 - B&A Dinner - Lunch service will be take-out only and dinner service will not be available due to the B&A event. Bistro dinner special: Marinated Skirt Steak, Spanish Rice, Pinto Beans & Side Salad, \$11.50

Wednesday, April 17 - Teaching Kitchens - Main Lobby - 2pm - Superfood Mushrooms

Saturday, April 20 - Prix Fixe Dinner - Cycle menu will be available for lunch only. Prix Fixe dinner will be available 4-6:30pm. Reservations required for dine-in. Dinner A La Carte menu will not be available this evening.

Sunday, May 12 - Mother's Day Buffet - Reservations open on Friday, April 12 at 11am. Reservations close on Friday, May 3 at 11am. Take-Out: 10:30-11am. (Reservations not required). Dine-In: 11:30am - 1:30pm (Reservations Required). You make your reservations through ResEasy under the "Events" tab or through the reservation line, 210-568-3238. A La Carte Sunday menu will not be available on this date. \$37 per person.



NOTES FROM THE DIRECTOR OF DINING SERVICES

Themed Menu ~ There will be a themed menu every 3rd Wednesday of the month. This month, on Wednesday, **April 17**, the theme will be Taste of Asia! This Asian menu will be available for \$11.50. Please see Wednesday, April 17 for the menu.

Prix-Fixe ~ For the Pre-Fixe menu on Saturday, **April 20** - Please see TouchTown Dining Room Menus, or visit bstwresidentsportal.com. Signage will also be advertised at The Lakeview cash stands.

Reservations ~ For assistance with ResEasy, please contact Nikki, Judith or Moniesha at 210-568-3235.



RESERVATIONS REQUIRED

Reservations are required Friday, Saturday, and Sundays. Here are some things you need to know:

- You can make your reservation up to 10 days in advance, for Dinner and Brunch service.
- Reservations for Holidays will be announced in the Roadrunner under "Notes From the Director."
- Cut-off time for reservations will be 1pm "same day" and for Sundays, by 6pm day before.
- To make any changes to your reservation, you will have until the cut-off time to make these changes. Please make changes to your reservation on your confirmation email, the confirmation text received from ResEasy, or by calling Nikki, Judith or Moniesha at 210-568-3248.
- For parties larger than 8 people, please contact dining services at 210-568-3248.
- When you arrive for your reservation, check in with the Hostess to be seated at your table.
- We know that you pick up friends in the social room! But if you have a reservation that does not include your newly added guest(s), please inform Host/Hostess right away.
- Please be aware that by decreasing or increasing your party size could incur a wait time as these changes will change the seating dynamics for the seating arrangements.
- We strongly recommend making a reservation, but if you had not planned to come down, walk ins will be accepted Friday & Saturday after 5:45pm and 11:45pm on Sundays.

April Bistro Specials

April 1 - 5: Chili Cheese Dogs with Bag of Chips \$5

April 8 - 12: Chicken & Pepperoni Provolone Melt w/ Marinara on Hoagie with Chips \$10

April 15 - 19: Shrimp Quesadilla with Salsa \$14

April 22 - 26: Pork Eggrolls with Sweet Chili Sauce \$6

April 29 - May 3: Carolina BBQ Pulled Pork Sandwich with Bag of Chips \$12



National Food Days

Wednesday, **April 3** - National Chocolate Mousse Day! Available at The Lakeview from 11am - 1pm. \$8

Friday, **April 5** - National Caramel Day! Salted Caramel Cheesecake, available at The Lakeview, 11am - 1pm & 4-6:30pm. \$5/Slice

Friday, **April 12** - National Grilled Cheese Sandwich Day! Grilled Cheese Sandwich Includes 1 Side, available at The Lakeview, 11am - 1pm. \$10

Saturday, **April 20** - National Pineapple Upside-Down Cake Day! Pineapple Upside-Down Cake, available at The Lakeview, from 11am - 1pm & 4-6:30pm, \$5/Slice

Thursday, **April 25** - National Zucchini Bread Day! Zucchini Bread Loafs available at The Lakeview, 11am - 1pm, while supplies lasts. \$10/Loaf

Monday, **April 29** - National Shrimp Scampi Day! Shrimp Scampi Dinner Pop Up Special, available at The Lakeview, 4-6:30pm. \$26

Menu: Sunday, March 31 - Saturday, April 6

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	Mar 31 Easter Buffet	Apr 1	Apr 2	Apr 3	Apr 4	Apr 5	Apr 6
Entrée 1	Brown Sugar & Honey Glazed Ham	Fried Pork Chops with Cream Gravy	Garlic Herb Meatloaf with Brown Gravy	Teriyaki Chicken Thighs	Chicken Cacciatore	Stuffed Mushrooms with Polenta	Mojo Marinated Skirt Steak
Entrée 2	Salmon Florentine En Croute	Chicken & Sausage Gumbo with Rice	Coq Au Vin (Chicken Braised with White Wine)	Honey Hoisin Pork Loin	Baked Vegetarian Ziti	BBQ Chicken Quarters	Cilantro Lime Marinated Chicken Thighs
Entrée 3 (lunch only) & Dinner Take-out	Red Wine Braised Beef Brisket	Blackened Swai (lunch only)	Lemon Pepper Chicken Quarters (lunch only)	Stir Fry Tofu & Peanut Sauce (lunch only)	Lemon Herb Salmon (lunch only)	BBQ Spareribs (lunch only)	Shrimp Fajitas (lunch only)
Vegetable	Broccoli & Cheese Casserole	Braised Collard Greens	Steamed Broccoli	Steamed Green Beans	Zucchini, Squash & Garlic	Green Beans	Peppers & Onions
Vegetable	Farm Fresh Green Beans	Steamed Carrots	Cauliflower with Crumbs	Vegetable Stir Fry	Steamed Broccoli	Red Cabbage with Raisins	Peas & Carrots
Vegetable	Orange Glazed Carrots	Buttered Corn Kernels	Honey Roasted Butternut Squash	Garlic Sweet Chili Edamame	Creamed Spinach	Cream Style Corn	Steamed Green Beans
Starch	Boursin Mashed Potatoes	Red Beans & Rice	Mashed Potatoes	Steamed Jasmine Rice	Creamy Polenta	Baked Beans	Spanish Rice
Starch	Brown Butter Sweet Potato Mash	Roasted Potatoes	Barley Risotto	Scallion Oil Noodles	Herb Roasted Potatoes	Rice Pilaf	Pinto Beans
Soup	Chicken & Gnocchi	Kale & Chorizo Soup	Corn Chowder	Sesame Noodle Soup	Vegetarian Minestrone	New England Clam Chowder	Chicken Tortilla Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	See Easter Menu Attachment for Full Menu Options	Southwest Chicken Salad	Southwest Chicken Salad	Southwest Chicken Salad	Autumn Harvest Shrimp Salad	Autumn Harvest Shrimp Salad	Autumn Harvest Shrimp Salad
Lunch Sandwich		Cubano	Cubano	Cubano	Gyro	Gyro	Gyro
Lunch Grill Special		Chicken Fajita Tacos	Chicken Fajita Tacos	Chicken Fajita Tacos	Turkey Burger	Turkey Burger	Turkey Burger



Bistro Special April 1-5: Chili Cheese Dogs w/ Bag of Chips \$5

Menu: Sunday, April 7 - Saturday, April 13

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	Apr 7	Apr 8	Apr 9	Apr 10 LUNCH TAKE OUT ONLY	Apr 11	Apr 12	Apr 13
Entrée 1	Roasted Pork Loin	Chicken Fried Chicken with Country Gravy	Roast Beef with Au Jus	Chicken Cordon Bleu (lunch only)	Italian Parmesan Pork Cutlet	Salisbury Steak with Gravy	Crispy Fried Catfish
Entrée 2	Lemon Rosemary Chicken Thigh	Homemade Meatloaf with Gravy	Grilled Lemon Chicken	Kielbasa with Peppers & Onions (lunch only)	Pasta Bake Cheese Ravioli Bolognese	Grilled Chicken Thigh with Fresh Herbs	Meatballs & Spaghetti
Entrée 3 (lunch only) & Dinner Take-out	X	Stuffed Vegetarian Cabbage (lunch only)	Baked Fish (lunch only)	Ground beef Stroganoff (lunch only)	Garlic Herb Roasted Quarter (lunch only)	Crab Cake with Dijonnaise Sauce (lunch only)	Citrus Marinated Pork Loin (lunch only)
Vegetable	Sauteed Spinach	Summer Succotash	Whole Kernal Corn	Steamed Green Beans	Eggplant with Tomatoes & Onion	Steamed Cauliflower	Corn, Okra, Tomato & Bacon Casserole
Vegetable	Roasted Broccoli	Steamed Cauliflower	Steamed Zucchini	Fresh Roasted Asparagus	Zucchini with Pimento	Roasted Yellow Squash	Steamed Green Beans
Vegetable	Green Beans	Roasted Yellow Squash	Peas & Bacon	Roasted Brussel Sprouts	Steamed Peas	Whole Kernal Corn	Mushroom Ragout
Starch	Roasted Potato Wedges	Sour Cream & Chive Mashed Potatoes	Vegetable Quinoa Casserole	Buttered Ziti with Herbs	Almond Orzo Pilaf	Yukon Gold Mashed Potatoes	Roasted Potato Wedges
Starch	Chard & Spring Farro Risotto	Rice Pilaf	Sweet Pea Orzo	Brown Butter & Scallion Mashed Potatoes	Sweet Potato Wedges	Garlic Rice	Red Beans & Rice
Soup	Summer Vegetable Chicken & Orzo Soup	Roasted Onion & Mushroom	Manhattan Clam Chowder	Chicken & Farro Soup	Lentil Soup	New England Clam Chowder	Chicken Noodle Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Strawberry Poppyseed Salmon Salad	Shrimp & Mango Stuffed Avocado	Shrimp & Mango Stuffed Avocado	Shrimp & Mango Stuffed Avocado
Lunch Sandwich	X	Philly Cheesesteak	Philly Cheesesteak	Philly Cheesesteak	BLTA	BLTA	BLTA
Lunch Grill Special	X	Cilantro Lime Chicken Quesadilla	Cilantro Lime Chicken Quesadilla	Cilantro Lime Chicken Quesadilla	Chicken Wings	Chicken Wings	Chicken Wings



Bistro special April 8-12: Chicken & Pepperoni Provolone Melt w/ Marinara on Hoagie with Chips \$10

Menu: Sunday, April 14 - Saturday, April 20

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	Apr 14	Apr 15	Apr 16	Apr 17 "Taste of Asia"	Apr 18	Apr 19	Apr 20 Prix Fixe Dinner
Entrée 1	Roasted Turkey Breast with Gravy	Rotisserie Chicken Quarter	BBQ Pulled Pork	Filipino Chicken Adobo	Pasta Bake Chicken Alfredo	Meatloaf with Gravy	Spaghetti & Meatballs (lunch only)
Entrée 2	Shrimp in Lobster Sauce	Italian Herb Roasted Pork Loin	Lemon Chicken	Chinese Pork Roast	Eggplant Parmesan with Marinara	Rosemary Garlic Marinated Chicken	Beef Liver & Onions (lunch only)
Entrée 3 (lunch only) & Dinner Take-out	X	Country Fried Steak with Country Gravy (lunch only)	Pecan Crusted Tilapia (lunch only)	Beef Bulgogi (Korean Grilled Beef) (lunch only)	Lemon Herb Salmon (lunch only)	Honey Bourbon Pork Loin (lunch only)	Pineapple Cilantro Marinated Chicken Thighs (lunch only)
Vegetable	Roasted Bell Peppers	Collard Greens	Seasoned Green Beans	Sesame Green Beans	Fresh Steamed Broccoli	Peas & Carrots	Sauteed Fresh Vegetable Medley
Vegetable	Braised Red Cabbage	Sauteed Zucchini	Sauteed Spinach	Bok Choy	Roasted Zucchini	Roasted Brussel Sprouts	Steamed Green Beans
Vegetable	Fresh Steamed Broccoli	Fried Okra	Steamed Yellow Squash	Stir Fry Vegetables	Grilled Asparagus	Steamed Cauliflower	Whole Kernal Corn
Starch	Savory Brown Rice	Mashed Potato & Gravy	Tomato Couscous	Jasmine Rice	Mushroom Risotto	Quinoa Parmesan & Basil	Buttermilk Chive Mashed Potatoes
Starch	Mashed Sweet Potatoes	Black Beans & Rice	Red Roasted Potatoes	Vegetable Pancit (Rice Noodles & Fresh Veggies)	Bowtie Pasta	Yukon Gold Mashed Potatoes	Lemon Rice Pilaf
Soup	Vegan Split Pea Soup	Mushroom & Wild Rice	Bean Soup	Egg Drop	Beef Barley	Seafood Chowder	Vegetable Quinoa & Black Bean Soup

ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME

Lunch Salad / Cold	X	Crispy Chicken Salad	Crispy Chicken Salad	Crispy Chicken Salad	Grilled Salmon Cobb	Grilled Salmon Cobb	Grilled Salmon Cobb
Lunch Sandwich	X	Loaded Brisket Baker	Loaded Brisket Baker	Loaded Brisket Baker	Beef Fajita Nachos	Beef Fajita Nachos	Beef Fajita Nachos
Lunch Grill Special	X	Patty Melt	Patty Melt	Patty Melt	Handheld Chicken & Waffle	Handheld Chicken & Waffle	Handheld Chicken & Waffle



Bistro special April 15-19: Shrimp Quesadilla with Salsa \$14

Menu: Sunday, April 21 - Saturday, April 27

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	Apr 21	Apr 22	Apr 23	Apr 24	Apr 25	Apr 26	Apr 27
Entrée 1	Roast Eye of Round Beef	Garlic Herb Roasted Chicken Quarter	Steakhouse Marinated Skirt Steak	Meatloaf with Gravy	Pesto Marinated Chicken Thigh	BBQ Chicken Quarter	Salisbury Steak with Demi Glace
Entrée 2	Lemon Rosemary Chicken Thigh	Swedish Meatballs	Citrus Marinated Pork Loin	Pasta Bake Turkey Bolognese with Penne	Rosemary Parmesan Breaded Pork Chop	Pulled Pork	Vegetarian Lasagna
Entrée 3 (lunch only) & Dinner Take-out	X	Lemon Herb Flounder (lunch only)	Garlic Herb Crusted Cod (lunch only)	Breaded Chicken Tenders (lunch only)	Dijon Crusted Salmon (lunch only)	Grilled Smoked Sausage (lunch only)	Beer Battered Cod (lunch only)
Vegetable	Steamed Peas	Steamed Corn Kernels	Creamed Spinach	Fresh Steamed Broccoli	Seasoned Green Beans	Fresh Steamed Broccoli	Seasoned Carrots
Vegetable	Orange Glazed Carrots	Roasted Asparagus	Roasted Tomato Wedge	Braised Greens	Steamed Yellow Squash	Roasted Cauliflower	Spinach with Mushrooms
Vegetable	Roasted Broccoli with Parmesan	Roasted Zucchini	Steamed Cauliflower	Roasted Zucchini	Grilled Asparagus	Vegetable Medley	Steamed Green Beans
Starch	Scalloped Potatoes	Mushroom & Wild Rice Pilaf	Mashed Sweet Potato	Mashed Potato with Gravy	Fried Potato Wedges	Baked Beans	Mashed Red Potatoes
Starch	Cornbread Stuffing	Yukon Gold Mashed Potatoes	Dijon Roasted Potatoes	Macaroni & Cheese	Tuscan Farro Risotto	Loaded Mashed Potatoes	Lemon Rice Pilaf
Soup	Italian Wedding Soup	Chicken Noodle Soup	Beef Vegetable Soup	Chicken Rice Soup	Vegetable Soup with Edamame	New England Clam Chowder	Lentil Sausage Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Crab Stuffed Avocado	Crab Stuffed Avocado	Crab Stuffed Avocado	Chicken Caprese Wrap	Chicken Caprese Wrap	Chicken Caprese Wrap
Lunch Sandwich	X	BSTW Stackhouse	BSTW Stackhouse	BSTW Stackhouse	French Dip	French Dip	French Dip
Lunch Grill Special	X	Crispy Chicken Club	Crispy Chicken Club	Crispy Chicken Club	Fried Fish Basket	Fried Fish Basket	Fried Fish Basket



Bistro special April 22-26: Pork Eggrolls w/ Sweet Chili Sauce \$6

Menu: Sunday, April 28 - Saturday, May 4

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	Apr 28	Apr 29	Apr 30	May 1	May 2	May 3	May 4
Entrée 1	Rotisserie Chimichurri Chicken	Fried Pork Chop	Garlic Herb Meatloaf with Gravy	Teriyaki Chicken Thigh	Baked Vegetable Ziti & Mozzarella	Fried Catfish	Mojo Marinated Skirt Steak
Entrée 2	Swedish Meatballs	Andouille Sausage & Chicken Gumbo	Lemon Pepper Roasted Chicken	Honey Hoisin Pork Loin	Balsamic Honey Marinated Chicken Thighs	BBQ Chicken Quarter	Jalapeno Cilantro Marinated Chicken Quarter
Entrée 3 (lunch only) & Dinner Take-out	X	Blackened Fish (lunch only)	Barbecue Pork Loin (lunch only)	Tofu Stir Fry (lunch only)	Lemon Herb Salmon (lunch only)	BBQ Spareribs (lunch only)	Shrimp Fajitas (lunch only)
Vegetable	Sauteed Spinach	Braised Collard Greens	Peas & Carrots	Vegetable Stir Fry	Fresh Steamed Broccoli	Green Beans	Onions & Peppers
Vegetable	Fresh Steamed Broccoli	Steamed Carrots	Steamed Summer Squash	Garlic Sweet Chili Edamame	Sherried Mushrooms	Cream Style Corn	Peas & Carrots
Vegetable	Roasted Zucchini	Whole Kernal Corn	Grilled Asparagus	Fresh Green Beans	Roasted Yellow Squash	Braised Red Cabbage with Raisins	Sauteed Zucchini
Starch	Mashed Potatoes with Gravy	Cheese Grits	Caramelized Onion Risotto with Peas	Jasmine Rice	Creamy Polenta	Baked Beans	Spanish Rice
Starch	Herbed Rice Pilaf	Red Beans & Rice	Garlic Mashed Potatoes with Gravy	Scallion Oil Noodles	Roasted Herb Potatoes	Loaded Mashed Potatoes	Pinto Beans
Soup	Mushroom Barley Soup	Summer Vegetable Quinoa & Black Bean Soup	Spring Vegetable Soup	Sesame Noodle Soup	Vegetarian Minestrone Soup	New England Clam Chowder	Chicken Tortilla Soup
ITEMS BELOW ONLY AVAILABLE AT LUNCH TIME							
Lunch Salad / Cold	X	Southwest Chicken Salad	Southwest Chicken Salad	Southwest Chicken Salad	Steakhouse Salad	Steakhouse Salad	Steakhouse Salad
Lunch Sandwich	X	Cubano	Cubano	Cubano	Gyro	Gyro	Gyro
Lunch Grill Special	X	Chicken Fajita Tacos	Chicken Fajita Tacos	Chicken Fajita Tacos	Turkey Burger	Turkey Burger	Turkey Burger



Bistro special April 29-May3: Carolina BBQ Pulled Pork Sandwich w/ Bag of Chips \$12



The Lakeview

Mother's Day Buffet

Sunday, May 12, 2024

Choice of 2 Entrees & Unlimited Savory Sides

Entrees

Garlic & Herb Baseball Cut Strip Loin

Rosemary Jus

Apple Bourbon Glazed Pork Shoulder

Pecan Crusted Trout

Franciscan Chardonnay Beurre Blanc

Side Choices

Marble Potatoes, Creamy Boursin Mashed Potatoes,
Spring Pea & Chive Risotto, Champagne Vinegar Grilled
Eggplant, Green Bean Almandine, Grilled Asparagus with
Fire Roasted Tomatoes

Chilled Gulf Shrimp, Chef's Soup of the Day, Charcuterie
& Cheese Selection, Chefs Action Station, Assorted Salad
Station,
Dessert Display Table

Reservation Instructions on Back



Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements



Reservations open on Friday, April 12th at 11am

Please make your reservations by Friday, May 3rd at 1pm. You may make your reservations through ResEasy (link on Touchtown or bstwresidentsportal.com) or through our reservation line 210-568-3238.

(The sooner you make your reservation, the more likely you are to secure your preferred time slot. ResEasy will let you know if a time slot is full and allow you to pick an available time).

For any questions, please contact Nikki, Judith or Moniesha at 210-568-3248

Take Out only: 10:30am - 11am (No Reservations required)

Dine In only: 11:30am - 1:30pm (Reservations required)

Buffet line closes at 2:30pm

\$37 Per Person

Superfood of the Month: Mushrooms

Mushrooms contain health-boosting vitamins and minerals, along with protein and fiber. For example, one cup of cremini mushrooms has only 15 calories, but 2 grams of protein and nearly 1 gram of fiber.

Mushrooms also contain compounds (including polysaccharides and sterols) that may help protect your health and prevent disease. Nutrients in mushrooms include:

- Selenium: Helps your body make antioxidants to prevent cell damage.
- Vitamin B6: Supports your nervous system and helps form red blood cells.
- Riboflavin, niacin, and pantothenic acid: Help carry out several metabolic reactions and are involved in the production of energy.
- Potassium: Identified in the 2020 Dietary Guidelines for Americans as an under consumed nutrient. Helps muscles contract, assists with fluid balance and maintains normal blood pressure.

Pressure-Cooker Mushroom Pork Ragout

INGREDIENTS

- 1 pork tenderloin (3/4 pound)
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1-1/2 cups sliced fresh mushrooms
- 3/4 cup canned crushed tomatoes
- 3/4 cup reduced-sodium chicken broth, divided
- 1/3 cup sliced onion
- 1 tablespoon chopped sun-dried tomatoes (not packed in oil)
- 1-1/4 teaspoons dried savory
- 1 tablespoon cornstarch
- 1-1/2 cups hot cooked egg noodles

Prep Time: 20 minutes
Cook Time: 10 minutes
TOTAL TIME: 30 minutes



INSTRUCTIONS

1. Rub pork with salt and pepper; cut in half. Place in a 6-qt. electric pressure cooker. Top with sliced mushrooms, tomatoes, 1/2 cup broth, onion, sun-dried tomatoes, and savory.
2. Lock lid and close pressure-release valve. Adjust to pressure-cook on high for 6 minutes. Quick-release pressure. (A thermometer inserted in the pork should read at least 145°.) Remove pork; keep warm.
3. In a small bowl, mix cornstarch and remaining broth until smooth; stir into the pressure cooker. Select the sauté setting and adjust for low heat. Simmer, stirring constantly, until thickened, 1-2 minutes. Serve with noodles.