

# DINNERLY



## Ground Pork Banh Mi with Pickled Cucumbers & Carrots



30min



2 Servings

Your favorite Vietnamese food truck has traveled out of town. And you're desperately craving a banh mi loaded with savory pork and pickled veggies. What do you do? You look to Dinnerly of course! Because like always....We've got you covered!

### WHAT WE SEND

- 1 carrot
- 1 cucumber
- ¼ oz fresh cilantro
- 10 oz pkg ground pork
- 2 baguettes <sup>2</sup>
- 2 oz hoisin sauce <sup>3,4,2</sup>

### WHAT YOU NEED

- white vinegar (or apple cider vinegar)
- neutral oil
- sugar
- kosher salt & ground pepper
- mayonnaise <sup>1</sup>

### TOOLS

- grill or grill pan (or broiler)

### ALLERGENS

Egg (1), Wheat (2), Sesame (3), Soy (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 850kcal, Fat 25g, Carbs 108g, Protein 42g



#### 1. Prep veggies & cilantro

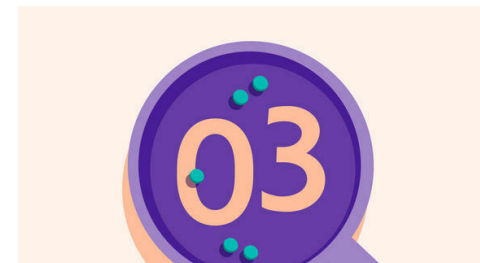
Trim ends from **carrot** and **cucumber** (peel, if desired), then halve each crosswise. Cut lengthwise into thin matchsticks.

Pick **cilantro leaves** from stems; thinly slice stems and keep separate.



#### 2. Pickle veggies

In a medium bowl, stir to combine **2 tablespoons vinegar**, **1 tablespoon oil**, **2 teaspoons sugar**, and **½ teaspoon salt**. Add **carrots** and **cucumbers**; toss to combine. Set aside to pickle until step 5.

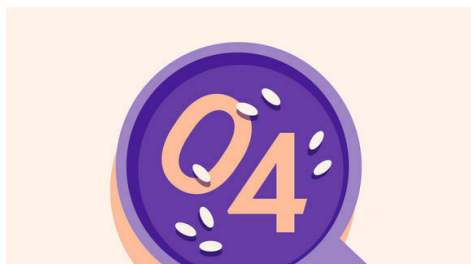


#### 3. Prep pork & grill bread

Preheat grill or grill pan over high (if you don't have one, see step 6!).

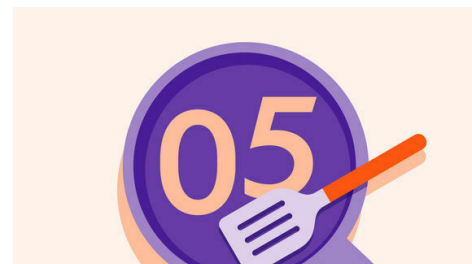
In a medium bowl, stir to combine **pork** and **cilantro stems**; season with **salt** and **pepper**. Divide into 6 patties; press a dimple into the center of each.

Split **baguettes** (scoop out some of the bread, if desired). Grill until lightly charred, about 2 minutes per side (watch closely as grills vary).



#### 4. Cook pork

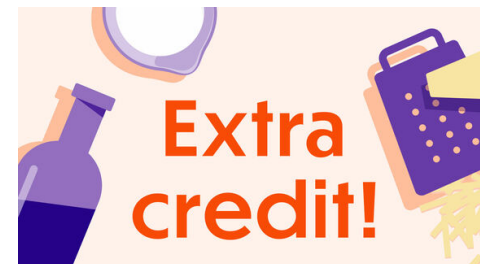
Lightly oil grill or grill pan. Add **pork patties** and cook until browned in spots and cooked through, 2–4 minutes per side. Brush **half of the hoisin sauce** all over **pork**; cook, turning, until glaze is charred in spots, about 1 minute more. Transfer to a plate.



#### 5. Assemble & serve

Stir **cilantro leaves** into bowl with **pickled cucumbers and carrots**. Top each **baguette** bottom with **3 pork patties**, then some of the pickled veggies. Drizzle with **2 tablespoons mayonnaise** and **remaining hoisin sauce**.

Serve **pork banh mi** with **remaining pickled veggies** alongside. Enjoy!



#### 6. No grill or grill pan?

No problem! Preheat broiler with a rack in the upper third. In step 3, broil baguettes directly on upper oven rack as instructed (watch closely as broilers vary). In step 4, lightly oil a rimmed baking sheet and add pork patties. Cook on upper oven rack and brush with hoisin sauce, as instructed.