



Vietnamese Caramel Pork Bánh Mì

with Pickles, Jalapeño & Cilantro



30-40min



2 Servings

There's never a bad day for a bánh mì. We keep things classic for the toppings with cilantro, cucumber, jalapeño, and pickled carrots and daikon to bring that beloved tangy kick. Our crowd pleaser, ready to heat pulled pork gets a delicious caramel glaze before joining its veggie friends in a soft baguette slathered in mayo.

What we send

- 3 oz carrots
- 1 daikon radish
- 1 cucumber
- 1 jalapeño chile
- ¼ oz fresh cilantro
- garlic
- ½ lb pkg ready to heat pulled pork
- ½ oz fish sauce ²
- 2 mini baguettes ^{3,4}
- 2 oz mayonnaise ^{1,3}

What you need

- ¼ cup + 1 teaspoon distilled white vinegar (or apple cider vinegar)
- 5 tablespoons sugar
- kosher salt
- neutral oil

Tools

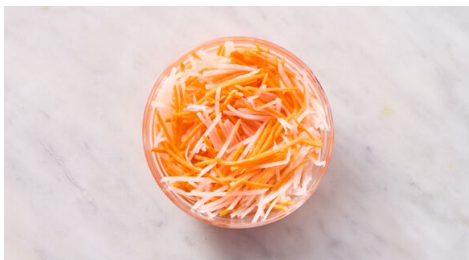
- box grater
- small saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 1090kcal, Fat 57g, Carbs 123g, Protein 22g



1. Prep pickled veggies

Preheat oven to 400°F with a rack in the center. Peel **carrot** and **daikon radish**. Cut into thin matchsticks; alternatively, grate on the large holes of a box grater. Transfer to a shallow bowl, pressing to pack tightly.

In a small saucepan, combine **¼ cup each of vinegar and water, 3 tablespoons sugar, and ½ teaspoon salt**. Bring to a boil over high heat.



4. Cook glaze

Add **½ tablespoon oil** and **2 tablespoons sugar** to skillet. Cook over medium heat, stirring frequently, until sugar is deeply amber, 3-5 minutes.

Add **pork** and **garlic**. Cook, stirring frequently, until pork is coated in **caramel** and garlic is fragrant, about 1 minute. Add **1½ teaspoons fish sauce, 1 teaspoon vinegar, and ¼ cup water**.



2. Prep ingredients

Pour **hot vinegar mixture** over **carrots and daikon**. Set pickled veggies aside until ready to serve.

Peel **cucumber**, if desired. Cut in half lengthwise and remove seeds. Cut half into 4-5-inch batons (save rest for own use). Remove seeds from **jalapeño**, if desired; thinly slice desired amount. Cut **cilantro leaves and stems** into 2-inch segments. Finely chop **1 tablespoon garlic**.



5. Glaze pork

Cook **pork** over medium-high heat until **liquid** has nearly evaporated and pork is sticky and glazed, 2-4 minutes.

Split **baguettes** lengthwise, leaving a hinge on one side. Scoop out insides of bread. Close rolls and bake on center rack until crust is golden brown and insides are soft, about 5 minutes.



3. Brown pork

Pat **pork** dry; break into bite-sized pieces.

In a medium nonstick skillet, heat **1 teaspoon oil** over medium-high until lightly smoking. Add **pork** and cook, stirring occasionally, until browned and crusty in spots, 2-4 minutes. Transfer to a plate.



6. Assemble sandwiches

Spread **mayonnaise** on insides of **rolls**. Divide **pork** between rolls. Fill with **pickled carrots and daikon, cucumbers, cilantro, and jalapeño**. Cut **sandwiches** in half, if desired. Enjoy!