

Roast Pork & Vegetable Banh Mi



The quintessential Vietnamese sandwich is a delectable combination of savory slow-roasted pork, tangy quick-pickled vegetables, crunchy radish, fresh cilantro and thin chile slices – housed in a light, crackly baguette slathered with Teriyaki mayo for a hint of soy and sesame.

Yield	8 oz
Serves	1
Preparation time	1 minute
Cooking time	1 minute

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
3	oz	1	each	Baguette	
1	tsp			Teriyaki Mayonnaise - prepared	(see Signature Condiment Matrix)
3	oz	3	each	Chipotle Marinated Pork Loin - prepared	roasted, sliced (see recipe)
1/2	oz			Honey Citrus Pickled Vegetables - prepared	
1/4	oz	5	each	Radishes	sliced
4	ea			Chili pepper, Jalapeño	sliced
2	ea			Cilantro	sprigs
1	tsp			<u>MINOR'S® Sweet Chili Ready-to-Use Sauce 4x0.5 gal</u>	

Preparation Steps

1. Spread the chosen Minor's Signature Mayonnaise on the baguette.
2. Add chosen chipotle marinated pork to the sandwich.
3. Add pickled vegetables, radish and jalapeno to the sandwich.
4. Add the chosen Minor's Sweet Chili RTU Sauce and garnish with cilantro sprigs.

Chef's tip

Add a dash of Maggi Liquid Seasoning for an authentic touch of umami.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	383.3
Energy (Kj)	1610.4
Protein (g)	25.4
Carbohydrate, total (g)	50.6
Fats, total (g)	7.8
Sugars, total (g)	6.5
Fats, saturated (g)	2.3
Fiber, total dietary (g)	3.1
Sodium (mg)	767.6
Calcium (mg)	85.1
Cholesterol (mg)	49.1
Iron (mg)	3
Vitamin A (µg_RAE)	35.9
Vitamin C (mg)	4.4

Chipotle Marinated Pork Loin



Slow roasted pork tenderloin marinated with a smoky Chipotle rub for an ultra tender, savory result with hints of garlic, grilled onions and latin spices. The marinade owes its firepower to dried chiles, which are smoked and quickly grilled for an amazing flavor and a touch of heat.

Yield	9 lbs
Serves	50
Preparation time	2 minutes
Cooking time	30 - 60 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
10	lb			Pork loin	
6	oz	3/4 cup		<u>MINOR'S® Chipotle Flavor Concentrate Gluten Free 6x14.4 oz.</u>	

Preparation Steps

1. Rub pork loin with Chipotle Flavor Concentrate. Marinate, refrigerated, for at least 4 hours.
2. On the day of service, roast at 350°F until doneness is achieved. Allow roast to rest for 10-12 minutes before slicing.

Chef's tip

Rub with marinade the day before service, and marinate overnight.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	138.9
Energy (Kj)	583.4
Protein (g)	19.5
Carbohydrate, total (g)	1.2
Fats, total (g)	5.6
Sugars, total (g)	0.3
Fats, saturated (g)	1.9
Fiber, total dietary (g)	0.1
Sodium (mg)	130.3
Calcium (mg)	18.1
Cholesterol (mg)	53.5
Iron (mg)	0.8
Vitamin A (µg_RAE)	16.6
Vitamin C (mg)	0.6

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Honey Citrus Pepper Pickled Vegetables



Use this versatile, sweet and spicy salsa for topping or dipping with a number of applications.

Yield	16 oz pickles & 5-1/2 cups brine
Serves	16
Preparation time	15 minutes
Cooking time	20 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
20	fl oz	2-1/2 cups		Rice vinegar	
12	oz	1-1/2 cups		<u>MINOR'S® Honey Citrus Pepper RTU Sauce 4x0.5 gal.</u>	
12	fl oz	1-1/2 cups		Water	
2	tsp			Salt	
8	oz	1 qt		Cucumbers	julienne
8	oz	1 qt		Carrots	julienne

Preparation Steps

1. Whisk together the vinegar, Honey Citrus Pepper Sauce, water and salt in a non-reactive pot. Bring to a boil and reduce to a simmer. Simmer for 5 minutes.
2. Let the brine cool on the stove for about 15 minutes. It should still be warm but not scalding hot.
3. Place carrots and cucumbers into separate non-reactive containers and cover with brine.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	56.6
Energy (KJ)	248.4
Protein (g)	0.4
Carbohydrate, total (g)	12
Fats, total (g)	0.3
Sugars, total (g)	9.2
Fats, saturated (g)	0.1
Fiber, total dietary (g)	0.6
Sodium (mg)	545.7
Calcium (mg)	10.4
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	135.9
Vitamin C (mg)	1.8

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Poblano Marinated Chicken



A gentle toss in savory Fire Roasted Poblano-oil infuses lean chicken with rich flavor while tenderizing the meat. The mellow heat of the roasted chiles is accented by hints of tangy lime, onions, garlic, and a punch of cilantro.

Yield	15 lbs.
Serves	50
Preparation time	2 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
16	fl oz	2 cups		Canola oil	
1	lb	2 cups		<u>MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
15	lb	50 each		Chicken	thighs

Preparation Steps

1. Whisk together the oil and Fire Roasted Poblano Flavor Concentrate.
2. Add chicken thighs and toss until all pieces are evenly coated.
3. Marinate, refrigerated, for a minimum of 4 hours.

Chef's tip

Rub with Marinade the day before service and marinate overnight.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	386.6
Energy (KJ)	1621.6
Protein (g)	25.6
Carbohydrate, total (g)	1.3
Fats, total (g)	30.5
Sugars, total (g)	0.4
Fats, saturated (g)	6.6
Fiber, total dietary (g)	0.2
Sodium (mg)	248.8
Calcium (mg)	17.4
Cholesterol (mg)	102.1
Iron (mg)	1.4
Fats, monounsaturated (g)	14.4
Fats, polyunsaturated (g)	7.4
Vitamin A (µg_RAE)	170
Vitamin C (mg)	14.8
Vitamin D (µg)	0.3

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Teriyaki Grilled Portobello Mushrooms



Create a filling protein replacement and vegetarian option with plump, grilled portobello mushrooms sautéed with Minor's Teriyaki Sauce.

Yield	10 each
Serves	10
Preparation time	2 minutes
Cooking time	8 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
13	oz	10 each		Portobello mushrooms	
1.5	oz	3 tbsp		<u>MINOR'S® Teriyaki Sauce RTU 4x0.5 gal.</u>	

Preparation Steps

1. Grill, sauté, or roast Portobello mushrooms until tender.
2. Toss the cooked mushrooms in Teriyaki Sauce and reserve until needed.

Chef's tip

Various main ingredient vegetables and RTU Sauces may be mixed and matched using this same procedure. See Signature Sauce Matrix below.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	15.5
Energy (KJ)	66.6
Protein (g)	1
Carbohydrate, total (g)	3.1
Fats, total (g)	0.2
Sugars, total (g)	1.6
Fats, saturated (g)	0
Fiber, total dietary (g)	0.6
Sodium (mg)	42.9
Calcium (mg)	3.2
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	0
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Signature Sauces & Condiments



		CREATE SIGNATURE SAUCES BY COMBINING <i>MINOR'S</i> ® READY-TO-USE (RTU) SAUCES											
1 Cup of RTU Sauce Below		Bourbon Style	Caribbean	Chile Garlic	General Tso's	Honey Citrus Pepper	Sesame	Stir Fry	Sweet & Spicy Plum	Sweet Chili	Szechuan	Teriyaki	Zesty Orange
Bourbon Style	+	-	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	-	-	-	-
Caribbean	+	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup
Chili Garlic	+	-	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup
General Tso's	+	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup
Honey Citrus Pepper	+	1/3 cup	1/3 cup	1/4 cup	1/3 cup	-	1/4 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup
Sesame	+	1/4 cup	1/3 cup	1/4 cup	1/3 cup	1/3 cup	-	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup
Stir Fry	+	-	1/3 cup	1/4 cup	1/4 cup	1/3 cup	1/4 cup	-	1/3 cup	1/3 cup	1/3 cup	1/4 cup	1/3 cup
Sweet & Spicy Plum	+	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup
Sweet Chili	+	1/4 cup	-	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/4 cup	-	-	1/4 cup	1/3 cup	1/3 cup
Szechuan	+	-	1/3 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	-	-	1/3 cup
Teriyaki	+	-	1/3 cup	1/4 cup	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/3 cup	1/3 cup	1/3 cup	-	1/3 cup
Zesty Orange	+	1/4 cup	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/4 cup	1/3 cup	-



		CREATE SIGNATURE MAYONNAISE SPREADS WITH <i>MINOR'S</i> READY-TO-USE (RTU) SAUCES											
1 Cup		Bourbon Style	Caribbean	Chile Garlic	General Tso's	Honey Citrus Pepper	Sesame	Stir Fry	Sweet & Spicy Plum	Sweet Chili	Szechuan	Teriyaki	Zesty Orange
Mayonnaise	+	2 Tbsp	4 Tbsp	3 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp	4 Tbsp	3 Tbsp	4 Tbsp	3 Tbsp	5 Tbsp



		CREATE SIGNATURE MAYONNAISE SPREADS WITH <i>MINOR'S</i> FLAVOR CONCENTRATES									
1 Cup		Ancho	Chipotle	Cilantro Lime	Fire Roasted Jalapeño	Fire Roasted Poblano	Herb de Provence	Red Chile Adobo	Roasted Garlic	Roasted Mirepoix	Sun Dried Tomato Pesto
Mayonnaise	+	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp

BÁNH MÌ STATION

MENU CONCEPTS

pork

Fire Roasted Jalapeño marinated pork loin, pickled carrot & cucumber, cilantro, and fresh sliced jalapeño topped with Sweet Chili mayonnaise* and Zesty Orange-Sesame glaze* on a french baguette

General Tso's pulled pork*, pickled carrot & cucumber, and fresh sliced jalapeño topped with Cilantro Lime mayonnaise* and Stir Fry glaze* on a french baguette

Sweet and Spicy Plum grilled pork, pickled cucumber, shredded cilantro, steamed greens, and pickled vegetables topped with Chile Garlic dressing* on french baguette

shrimp

Szechuan glazed shrimp, pickled carrot & cucumber, cilantro, and fresh sliced jalapeño topped with Roasted Garlic mayonnaise* and a few dashes of Maggi Liquid Seasoning on a french baguette

turkey

Ancho roasted turkey breast, pickled carrot & cucumber, cilantro, and fresh sliced jalapeño topped with Chile Garlic mayonnaise* and a drizzle of Sesame-Teriyaki Sauce* on a french baguette

vegetarian

Chile Garlic marinated vegetables, shredded cucumber, and cilantro served on a toasted french baguette

Cilantro Lime marinated tofu and pickled cucumbers served on a french baguette

Fried tofu, pickled vegetables, and shredded cilantro topped with Sweet Chili mayonnaise* on a french baguette

Teriyaki grilled Portobello mushrooms*, pickled carrot & cucumber, cilantro, and fresh sliced jalapeño topped with Fire Roasted Jalapeño mayonnaise* and Honey Citrus Pepper-Sweet Chili* sauce on a french baguette

* see recipe under the Banh Mi tab

* see the Signature Flavor matrix under Banh Mi tab

Featured Maggi® Products: [Liquid Seasoning](#) 6x27floz US

Featured Minor's RTU Sauces: [Chile Garlic](#) RTU Sauce 4x0.5Gal US, [General Tso's](#) RTU Sauce 4x0.5Gal US, [Honey Citrus Pepper](#) RTU Sauce 4x0.5Gal US, [Sesame](#) RTU Sauce 4x0.5Gal US, [Stir Fry](#) RTU Sauce 4x0.5Gal US, [Sweet Chili](#) RTU Sauce 4x0.5Gal US, [Sweet & Spicy Plum](#) RTU Sauce 4x0.5Gal US, [Szechuan](#) RTU Sauce 4x0.5Gal US, [Teriyaki](#) RTU Sauce 4x0.5Gal US, [Zesty Orange](#) RTU Sauce 4x0.5Gal US

Featured Minor's Products: [Ancho](#) Flavor Concentrate Gluten Free 6x14.4oz, [Cilantro Lime](#) Flavor Concentrate Gluten Free 6x13.6ozUS, [Fire Roasted Jalapeño](#) Flavor Concentrate Gluten Free 6x13.6ozUS, [Roasted Garlic](#) Flavor Concentrate Gluten Free 6x1Lb US



BÁNH MÌ STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ Minor's® Honey Citrus Pepper Ready-to-Use (RTU) Sauce
- ☐ 3-4 additional Minor's RTU sauces (see Signature Sauces & Mayonnaise Spread matrix for ideas)
- ☐ 10 lbs baguettes or 50 demi-baguettes
- ☐ 1 gallon fat-free mayonnaise
- ☐ 1 qt rice vinegar

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 3 lbs carrots
- ☐ 3 lbs cucumbers
- ☐ 1 lb radish
- ☐ 8 oz cilantro
- ☐ 1 lb jalapeños
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^

^Additional produce and station ingredient ideas: avocado, daikon radish, kimchi, limes, mango, red onion, and shiitake mushrooms can be added for increased guest customization.

> Protein

- ☐ 10 lbs protein[>]

[>] 4 lbs Minor's Teriyaki grilled portobello mushrooms can be added for an alternative signature vegetable to main ingredient proteins.

[>] Additional protein ideas: chicken thighs or breasts, pork loin, shrimp and/or steak, marinated in Minor's Flavor Concentrates or Ready-to-Use Sauces all work well on this station. For increased guest customization, use a combination of meats and let your guests decide which options they would like.

> Refrigerated

- ☐ 2-3 tubs Minor's Flavor Concentrates for marinating proteins and creating Signature Sauces

BÁNH MÌ STATION

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- ☐ Prepare 64 oz Honey Citrus Pepper pickled vegetables recipe
- ☐ Prepare Chipotle marinated pork loin recipe (and/or additional Minor's® marinated proteins or signature vegetable recipe)
- ☐ Prepare two (2) Signature Mayonnaise options (see Minor's Signature Mayonnaise matrix)
- ☐ Secure 3-4 Minor's Ready-to-Use (RTU) sauces with pumps
- ☐ Secure 10 lbs baguettes or 50 demi-baguettes
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce

> Day of Service

- ☐ Cook and slice protein(s) or signature vegetables according to recipe
- ☐ Rough chop cilantro
- ☐ Slice radish
- ☐ Slice jalapeño

> Station Set Up

- ☐ Chaffer for holding proteins or signature vegetable hot
- ☐ Tongs for chaffer
- ☐ Containers for holding Signature Condiments and other garnishes cold (8)
- ☐ Spreaders for Signature Mayonnaise (2)
- ☐ Utensils for garnishes (6)
- ☐ Basket with liner & cover for baguettes
- ☐ Tongs for baguettes
- ☐ Cutting board
- ☐ Chef's knife or serrated knife
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container