

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			MINOR'S® Sweet Chili Ready-to-Use Sauce 4x0.5 gal	

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