

Vietnamese-Style Pork Sandwich

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-sandwich-recipe-carrot>

Ingredients:

- 2 cups roast pork very thinly sliced, see related
- 2 tablespoons soy sauce
- 1 large garlic clove minced
- 2 teaspoons fish sauce
- 1 baguette about 24 inches long, split
- 1/4 cup mayonnaise
- 1 cucumber small, peeled and thinly sliced
- 2 carrots peeled and thinly sliced or shredded
- 1 red onion small, thinly sliced
- 1 chili jalapeño, or seeded and thinly sliced
- 1/4 cup chopped fresh cilantro

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 5 milligrams
4. Fat: 6 grams
5. Fiber: 3 grams
6. Protein: 5 grams
7. SaturatedFat: 1 grams
8. Sodium: 960 milligrams
9. Sugar: 6 grams

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