

Banh Mi Salad

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-banh-mi-salad-recipe>

Ingredients:

- 1 pound ground pork
- 2 tablespoons chopped cilantro
- 1 green onion chopped
- 3 cloves garlic minced
- 2 tablespoons fish sauce
- 1 tablespoon Sriracha hot sauce
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon fresh ginger grated
- 1 teaspoon pepper
- 1/3 cup cornstarch for dredging
- vegetable oil for frying
- 1 tablespoon sesame oil
- 1 tablespoon sugar
- 1 tablespoon rice wine vinegar
- 2 teaspoons lime juice about 1/2 lime
- 1/3 cup carrot julienned
- 1/3 cup daikon radish julienned
- 1/2 teaspoon sauce maggi, can substitute with tamari or equal parts soy sauce and Worcestershire sauce
- 1 teaspoon fish sauce
- 2 teaspoons lime juice about 1/2 lime
- 1 tablespoon rice wine vinegar
- 1 tablespoon vegetable oil
- 1 tablespoon sesame oil
- 1 tablespoon Sriracha hot sauce
- 2 teaspoons sugar
- 5 ounces salad greens such as Spring Mix
- 1 jalapeno sliced
- 1 cucumber sliced or julienne

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 80 milligrams
4. Fat: 39 grams
5. Fiber: 2 grams
6. Protein: 22 grams
7. SaturatedFat: 11 grams
8. Sodium: 1320 milligrams
9. Sugar: 12 grams

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