

Sticky Pork Belly Banh Mi

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 4 bread rolls crusty white long, split in half length ways
- 100 grams pork duck or chicken liver pate
- 1/3 cup mayonnaise whole-egg
- 1 cucumber small Lebanese, sliced into batons
- 1 red chilli long, finely sliced
- coriander sprigs to serve
- pork belly Sticky
- 1/4 cup hoisin
- 2 tablespoons light soy sauce
- 1 tablespoon dark soy sauce
- 1 garlic clove finely grated
- 600 grams pork belly skinless
- pickled carrot
- 2 tablespoons white sugar
- 2 tablespoons rice vinegar
- 1 large carrot finely julienned, use a julienne peeler or a coarse grater

Nutrition:

1. Calories: 980 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 130 milligrams
4. Fat: 88 grams
5. Fiber: 2 grams
6. Protein: 21 grams
7. SaturatedFat: 30 grams
8. Sodium: 1150 milligrams
9. Sugar: 14 grams

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