

Vietnamese Sandwich (Bánh Mì Th?t Ngu?i)

Yield: 8 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/daikon-and-carrot-pickle-chinese-recipe>

Ingredients:

- 2 pounds pork belly cleaned
- 1 packet roast red pork seasoning mix
- 1/4 teaspoon salt
- 1/2 teaspoon sugar
- 1/4 teaspoon ground pepper
- 1 teaspoon garlic powder optional
- 1/2 teaspoon minced garlic
- 1 cup chicken broth or water
- 1 teaspoon oil
- 8 loaves bread or baguette
- ham Vietnamese, thinly slices, optional
- cucumber cut into thin strips
- chili thinly sliced
- daikon and carrot pickles
- cilantro
- pâté optional

Nutrition:

1. Calories: 2110 calories
2. Carbohydrate: 288 grams
3. Cholesterol: 85 milligrams
4. Fat: 79 grams
5. Fiber: 12 grams
6. Protein: 58 grams
7. SaturatedFat: 28 grams
8. Sodium: 4060 milligrams
9. Sugar: 23 grams

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