

Pork Belly sliders

Yield: 16 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/pork-belly-recipe-chinese-5-spice>

Ingredients:

- carrots
- daikon
- 2 carrots peeled and julienne
- 1 cup radish daikon, peeled and julienne
- 2 tablespoons salt
- 1 cup sugar
- 1 cup rice wine vinegar
- 3/4 cup water
- 1/4 cup hoisin sauce
- 1 1/2 tablespoons low sodium soy sauce
- 1 1/2 tablespoons honey
- 2 teaspoons rice wine vinegar
- 1 teaspoon sesame oil
- black pepper to taste
- 1 slice pork belly
- mayonnaise green onion, :
- 1/2 cup mayonnaise
- 2 green onions thinly sliced
- 1 garlic clove minced
- 1/2 seedless cucumber thinly sliced
- 16 sweet hawaiian rolls

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 5 milligrams
4. Fat: 3.5 grams
5. Fiber: 1 grams
6. Protein: 1 grams

7. SaturatedFat: 0.5 grams
 8. Sodium: 1080 milligrams
 9. Sugar: 17 grams
-

Thank you for visiting our website. Hope you enjoy Pork Belly sliders above. You can see more 19 pork belly recipe chinese 5 spice Try these culinary delights! to get more great cooking ideas.