

Pork Belly Bánh Mì

Yield: 10 min
Total Time: 75 min

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

Ingredients:

- 2 baguettes DIY or buy
- 8 ounces pâté pork
- 1 English cucumber sliced**
- 1/2 cup cilantro leaves fresh
- 3 jalapeños large, sliced
- 2 pounds pork belly
- 2 tablespoons salt + 2 tsp
- 2 tablespoons granulated sugar + 2 tsp
- freshly ground black pepper
- 1 tablespoon vegetable oil
- 1/2 cup white vinegar
- 1/2 cup granulated sugar
- 1 teaspoon salt
- 3/4 cup shredded carrots
- 3/4 cup daikon shredded
- 1 egg yolk
- 1/2 teaspoon salt
- 1 1/2 teaspoons fresh lemon juice
- 1 teaspoon rice wine vinegar unseasoned
- 1/2 cup canola oil

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 145 milligrams
4. Fat: 67 grams
5. Fiber: 1 grams
6. Protein: 14 grams
7. SaturatedFat: 21 grams

8. Sodium: 2050 milligrams
 9. Sugar: 14 grams
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