

Slow Cooker Vietnamese Pulled Pork Banh Mi

Yield: 4 min
Total Time: 495 min

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

Ingredients:

- 1 1/2 pounds pork shoulder or butts
- 1 1/2 teaspoons salt
- 2 teaspoons five spice powder
- 1 teaspoon garlic powder
- 3/4 teaspoon smoked paprika
- 1/4 teaspoon black pepper
- 1/3 cup water
- 2 ounces carrots julienned
- 4 ounces cucumber julienned, or daikon radish
- 3/4 cup rice vinegar
- 1/2 cup water
- 3 tablespoons sugar
- 1 pinch salt
- 3 tablespoons mayonnaise
- 1 tablespoon lime juice
- 1 teaspoon Sriracha
- 1/2 teaspoon honey
- salt
- black pepper
- 4 Banh Mi lightly toasted, or baguettes
- cilantro

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 115 milligrams
4. Fat: 18 grams

5. Fiber: 6 grams
 6. Protein: 39 grams
 7. SaturatedFat: 4.5 grams
 8. Sodium: 1580 milligrams
 9. Sugar: 16 grams
-

Thank you for visiting our website. Hope you enjoy Slow Cooker Vietnamese Pulled Pork Banh Mi above. You can see more 17 vietnamese pulled pork banh mi recipe Delight in these amazing recipes! to get more great cooking ideas.