



## Pork Banh Mi Bowl

with Coriander Rice and Chilli Aioli



30-40min



2 Portions

The bread roll may be missing, but believe us, everything else that you love about this classic Vietnamese sandwich is here in this rice bowl. From fragrant lemongrass pork and fresh coriander, to crunchy pickled carrot and cucumber, all those irresistible banh mi layers can be savoured. Dollop on the spiced mayo for an extra kick, and you won't even be thinking about that baguette.

## What we send

- coriander, spring onion
- rice wine vinegar
- red radishes, Lebanese cucumber
- free-range pork mince
- jasmine rice
- carrot
- Sriracha chilli sauce <sup>17</sup>
- aioli <sup>3</sup>
- lemongrass powder

## What you'll require

- sea salt flakes
- soy sauce <sup>6</sup>
- sugar
- vegetable oil
- water

## Utensils

- large frypan
- medium saucepan
- sieve
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 715kcal, Fat 29.7g, Carbs 73.7g, Proteins 35.4g



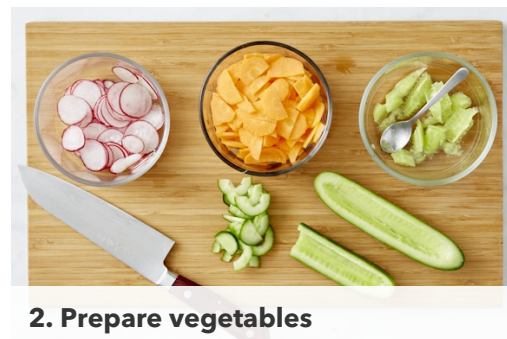
1. Cook rice

Rinse the **rice** well. Put in a medium saucepan with the **water** (see staples list) and cover with a lid. Bring to a simmer over medium heat, then reduce heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and leave covered for at least 10 mins.



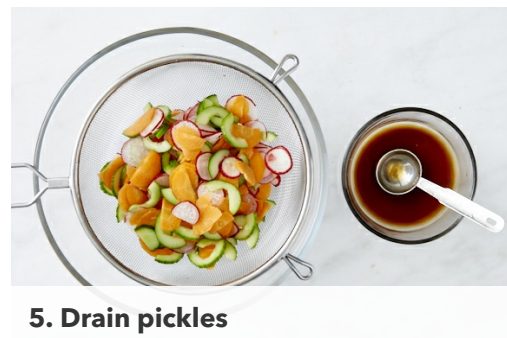
4. Cook pork

Heat the **oil** in a large frypan over medium-high heat. Add the **pork** and **half the lemongrass powder** (keep the remainder for another use), and cook for 6-8 mins until golden, stirring to break up any lumps.



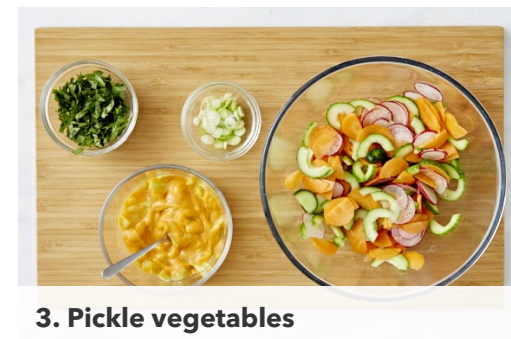
2. Prepare vegetables

While rice is cooking, trim the **cucumber** and halve lengthwise. Using a teaspoon, scoop out the seeds into a bowl and set aside. Thinly slice the **cucumber**. Peel the **carrot**, then halve lengthwise and thinly slice. Trim the **radishes**, then thinly slice.



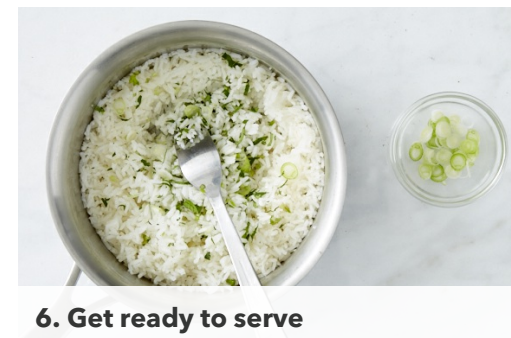
5. Drain pickles

Just before pork is ready, drain the vegetables in a sieve set over a bowl to collect the pickling liquid. Combine 2 tbs pickling liquid with the **soy sauce** in a bowl, then add to the cooked pork and stir to combine. Season with **salt**.



3. Pickle vegetables

Combine the **cucumber**, **carrot** and **radish** in a bowl. Put **vinegar**, **sugar** and **salt** in a small pan and bring to a simmer, stirring until sugar dissolves. Pour over vegetables and toss to combine. Set aside. Add the **Sriracha** and **aioli** to the cucumber seeds, and stir to combine. Thinly slice the **spring onion**. Pick the **coriander** sprigs and finely chop the stems.



6. Get ready to serve

Stir the **coriander stems** and **half the spring onion** through the **rice**. Divide the rice, pork and vegetables among bowls. Scatter over the **coriander sprigs** and the **remaining spring onion**, and serve with the chilli aioli.