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## VIETNAMESE BANH MI SANDWICH

Prep: 30mins + 1 hour marinating – Serves 2 – Easy

For the lemongrass pork:

2 stalks lemongrass  
1 shallot  
2 garlic cloves  
2 tbsp palm sugar or brown sugar  
2 tsp soy sauce  
2 tsp Thai fish sauce  
1 tbsp sunflower oil  
400g pork loin steaks

For the pickles:

1 carrot  
8 radishes  
80ml rice wine vinegar  
1 ½ tbsp sugar  
1 tbsp salt

1 baguette  
mayonnaise  
sirarcha sauce  
coriander

1. Start by making the marinade for the pork: trim the lemongrass stalks and cut into rough chunks. Peel and chop the shallot and garlic cloves. Add these to a food processor together with the sugar, soy sauce, Thai fish sauce and sunflower oil.
2. Cut the pork loin steaks into fine slices of approx. ½ cm and put into a ceramic bowl. Add the marinade to the pork and rub well into the meat. Cover and leave to marinate at room temperature for 1 hour.
3. Meanwhile, prepare the pickles. Peel and grate the carrot, grate the radishes and put all the vegetables into a bowl. In a saucepan, heat the rice wine vinegar, sugar, salt and 80ml water and bring to the boil. Take off the heat and pour onto the grated vegetables. Cover and leave to marinate at room temperature for 1 hour.
4. After 1 hour, heat a griddle pan and grill the pork steaks for 2-3 minutes on each side until cooked through. Leave to rest for 5 minutes.

5. Meanwhile, cut the baguette into two and slice each baguette piece open. Spread some mayonnaise on the bottom slices, top with a few grilled pork fillets, cover with pickles, drizzle with sirarcha sauce and sprinkle some coriander leaves on top.

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