

Midwest Banh Mi

4 Vietnamese hoagie rolls

1lb cooked pork belly

1/2 # bacon cooked

- Sear pork belly in bacon fat over medium heat to get a crispy skin

1cup giardinera

1/2 cup julienne carrots

1/8 cup red onions julienne

1 jalapeño sliced paper thin

1/2 cup cilantro leaves

- Combine to form a salad to be placed on hoagie roll

1 tbsp soy sauce

2 tbsp rice wine vinegar

2 tbsp sweet chile sauce

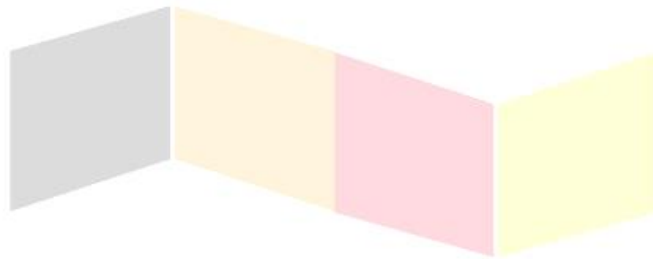
1 tbsp fish sauce

1 tsp sesame oil

Combine ingredients for banh mi dressing

- On Roll dress "salad" greens with banh mi dressing
- Add pork belly & bacon and drizzle a bit more dressing

Wrap hoagie in paper and cut in 1/2



CBD SOLUTION