

# Banh Mi: Vietnamese grilled pork sandwich

Total time **45 min mins** 20 mins preparation time 10 mins cooking time 15 mins marinating time

Nutritional facts (per portion):  
**3,185 kJ / 761 kcal**

Fat: **41.6 g** Protein: **28.7 g**  
Carbohydrates: **66.4 g**

## INGREDIENTS

2 portion(s)

**200 g** pork belly or pork shoulder (1–2 cm thick slices)  
**1** stalk lemongrass  
**2 tbsp** [Kikkoman Teriyaki Wok Sauce with Roasted Garlic](#)  
**1 tsp** [Kikkoman Seasoning for Sushi Rice \(300ml\)](#)  
**2 tsp** fish sauce  
**1 tsp** coconut sugar (or brown sugar)  
**2 pinch** of black pepper  
**80 g** daikon radish  
**20 g** carrot  
**2 tsp** sugar  
**1 tbsp** [Kikkoman Seasoning for Sushi Rice \(300ml\)](#)  
**2 tsp** lime juice  
**1 tbsp** water  
**1** mini cucumber  
Fresh herbs to taste (coriander, dill, mint)  
**2 tbsp** mayonnaise  
**2** small baguettes

## PREPARATION

### Step 1

**200 g** pork belly or pork shoulder (1–2 cm thick slices) - **1** stalk lemongrass - **2 tbsp** [Kikkoman Teriyaki Wok Sauce with Roasted Garlic](#) - **1 tsp** [Kikkoman Seasoning for Sushi Rice \(300ml\)](#) - **2 tsp** fish sauce - **1 tsp** coconut sugar (or brown sugar) - **2 pinch** of black pepper  
Finely mince the lower third (near the root) of the lemongrass. Combine the lemongrass with the [Kikkoman Teriyaki Wok Sauce with Roasted Garlic](#), [Kikkoman Seasoning for Sushi Rice](#), fish sauce, coconut sugar and black pepper. Marinate the pork for about 15 min.

### Step 2

**80 g** daikon radish - **20 g** carrot - **2 tsp** sugar - **1 tbsp** [Kikkoman Seasoning for Sushi Rice \(300ml\)](#) - **2 tsp** lime juice - **1 tbsp** water  
Cut the daikon and carrot into thin strips. Sprinkle with the sugar and rub in well. Leave to stand for 15 min to release moisture. Squeeze out any excess liquid. Marinate with the [Kikkoman Seasoning for Sushi Rice](#), lime juice and water.

### Step 3

**1** mini cucumber - Fresh herbs to taste (coriander, dill, mint)  
Thinly slice the cucumber lengthwise. Roughly chop the herbs.

### Step 4

**2** small baguettes  
Grill the marinated pork from step 1 at 230 °C for about 8 min until caramelised and cooked through. Remove the grilled pork. Slice the

baguettes down the middle without cutting through completely. Warm them in the same oven for about 2 min.

#### **Step 5**

Grilled pork - Prepared pickles - Sliced cucumber -  
Chopped herbs - **2 tbsp** mayonnaise

Slice the grilled pork. Spread the mayonnaise inside the baguettes. Fill in the following order: cucumber, pork, pickles and herbs. Serve immediately.