



Pork Banh Mi with Sriracha Mayo and Shallot Jam

Prep Time: 15-30 minutes Calories Per Serving: 750
Cook Time: 10-20 minutes Serves: 2 people

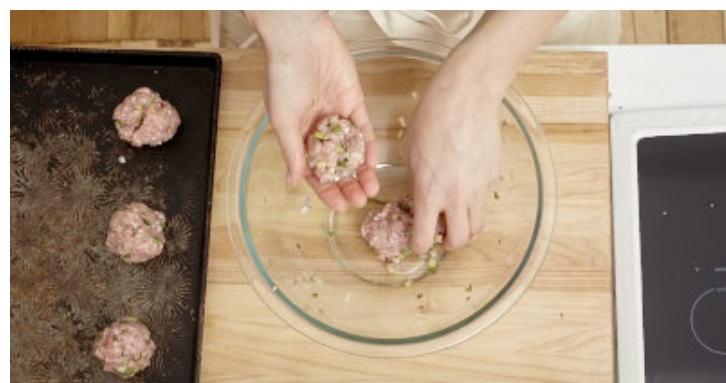
Banh mi, translating to "bread," is a popular type of sandwich in Vietnamese cuisine. French inspired, they are commonly filled with fresh herbs, vegetables, sauces, and meat. Our version with pork meatballs and spicy mayo is topped with fish sauce-shallot jam-- a recipe Elana brought back from Vietnam, and one we can't get enough of!

USDA recommends cooking ground meat to 160° F.



1. Prepare Ingredients

Preheat broiler to high. Peel **shallots** and mince. Mince **garlic**. Rinse **scallions**, trim and discard roots, and finely chop. Rinse **mint** and **basil** and pick leaves, discarding stems. Zest **lime**, then halve. Pat **pork** dry with paper towel.



2. Roll Meatballs

In a large bowl, combine **garlic**, **pork**, $\frac{1}{2}$ **of scallions**, and $\frac{1}{2}$ **of shallots**. Season generously with **salt** and **pepper**. Using your hands, combine well. Form mixture into about eight 1-inch balls and arrange in a single layer on a baking sheet.



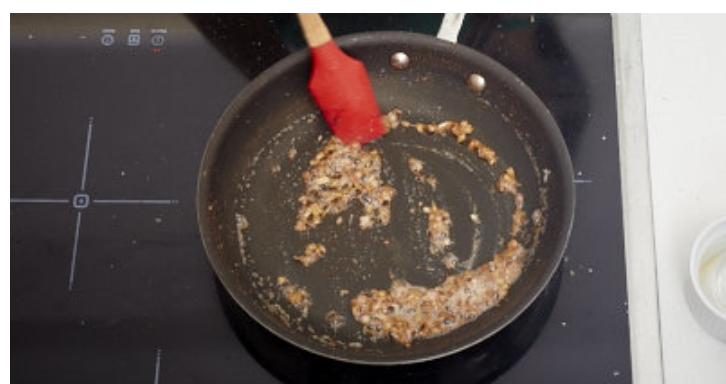
3. Bake Meatballs

Bake **meatballs** until slightly golden outside and no longer pink inside, 10-12 minutes. Meanwhile, in a medium bowl, stir together as much **Sriracha** as desired, **mayonnaise**, **remaining scallions**, and **zest of 1 lime**. Taste and add **salt** and **pepper** as needed. Set aside.



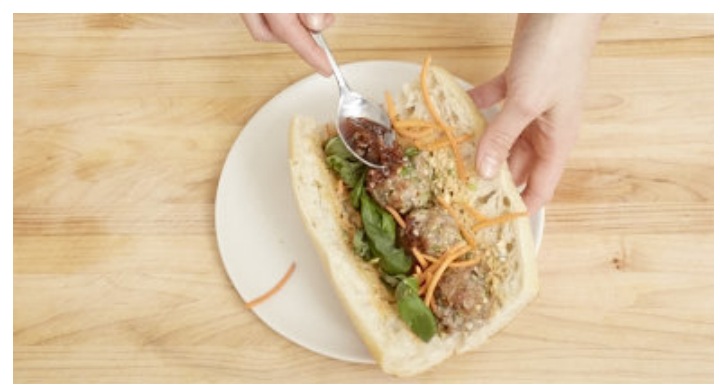
4. Warm Baguettes

While meatballs bake, wrap **baguettes** in foil and place in oven to warm.






5. Make Shallot Jam

Heat $\frac{1}{2}$ **tablespoon canola oil** in a medium pan over medium-high heat. When oil is shimmering, add **remaining shallot** and cook until soft, about 2 minutes. Add **fish sauce**, **sugar**, and **juice of $\frac{1}{2}$ lime**. Cook until shallot is browned and liquid is reduced and sticky, about 1 minute more. Use remaining lime to flavor a glass of water.



6. Assemble Banh Mi

Halve **baguettes** lengthwise, taking care not to cut through. Spread **Sriracha mayo** inside and scatter over **shredded carrot**, **mint**, and **basil**. Add **meatballs**, top with **shallot jam**, and serve.

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Q- RECIPE TIPS

Be sure to read through the entire recipe before you begin cooking. Trust us-- you'll be glad you did!

Keep a close eye on the shallot jam; remove it from heat the as soon as it begins to thicken. Expect a strong smell from fish sauce-- but know that it will yield delicious results!

Q- INGREDIENTS

- 2 shallots, divided
- 1 clove garlic
- 2 scallions, divided
- $\frac{1}{6}$ bunch mint
- $\frac{1}{6}$ bunch basil
- 1 lime, divided
- 10 ounces ground pork
- 1 packet Sriracha
- 2 packets mayonnaise
- 2 baguettes
- 1 tablespoon fish sauce
- 1 teaspoon sugar
- $\frac{1}{4}$ cup shredded carrot

Y- YOU'LL NEED

baking sheet
aluminum foil
medium pan

- $\frac{1}{2}$ tablespoon canola oil
- kosher salt
- black pepper

Questions or comments? Please email help@plated.com or call 855-525-2399.