



PORK BELLY BAHN MI

15 MINUTES

MAKES 2 SERVINGS

A flavourful and satisfying twist on a classic sandwich, piled high with fresh vegetables, pork belly and microgreens.

INSTRUCTIONS

Heat a large skillet over medium heat until hot. Add pork belly and cook 2-3 minutes per side until golden, crispy and cooked through. Remove from pan and place on paper towel to drain.

In a small bowl, combine mayonnaise and sriracha, set aside. Slice hoagie buns down centre, lengthwise.

Divide ingredients amongst both sandwiches.

Enjoy!

INGREDIENTS

½ Package of GoodLeaf Asian Blend

4 Slices of Pork Belly

2 Tbsp of Mayonnaise

1 Tbsp of Sriracha

1 Carrot, cut into matchsticks

½ Cucumber, thinly sliced

4 Radishes, thinly sliced

1 Jalapeno, thinly sliced

2 Hoagie style buns



Vertically Farmed. Straight-up Good.™