Banh Mi Inspired Grilled Pork Bowls

This recipe delivers the experience of the vibrant and delicious flavors inspired by a Banh Mi sandwiches in a convenient bowl format. Enjoy the savory grilled pork, zesty pickled carrots, fresh herbs, filling rice, and bold flavors in every bite.

Ingredients

MAKES 4 BOWLS

FOR THE GRILLED PORK:
About 1 pound pork tenderloin, sliced on a bias into 1/4-inch thick pieces
3 cloves garlic, minced
1 tablespoon shallot, minced
3 tablespoons soy sauce
1 tablespoon fish sauce (may omit OR substitute with vegan fish sauce)

FOR THE PICKLED CARROTS:
1 cup carrots, julienne cut and 2-inch long
1/4 cup rice vinegar
1 tablespoon sugar
1/2 teaspoon salt

FOR THE RICE:
1-1/2 cups jasmine rice, well-rinsed
1-1/2 cups water
1 tablespoon butter
Pinch of salt

FOR THE SRIRACHA MAYO:
1/3 cup mayonnaise
1 tablespoon sriracha sauce
Juice 1/2 of a lime

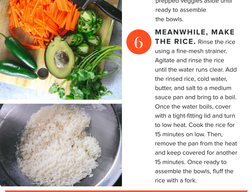
FOR ASSEMBLING:
Cooked rice
Marinated and grilled pork
Pickled carrots
Purple cabbage, thinly sliced with a handheld mandoline
1/2 English cucumber, diced into 1/4-inch cubes
1 tablespoon brown sugar
1 tablespoon fresh lime juice (or about 1/2 of a lime)
1 tablespoon sriracha sauce
1/4 teaspoon kosher salt
1/4 teaspoon black pepper

1 jalapeño pepper, thinly sliced on a bias
1 avocado, sliced
Fresh cilantro leaves, washed
Sriracha mayo
Sesame seeds, for garnish

Directions

1. **SLICE THE PORK TENDERLOIN** into thin 1/4-inch pieces and place in a shallow bowl or sealable plastic bag.
2. **PREP THE MARINADE**, in a medium bowl, whisk together the minced garlic, shallot, soy sauce, fish sauce (or vegan fish sauce), brown sugar, lime juice, sriracha sauce, salt, and black pepper.
3. **COAT THE SLICED PORK IN THE MARINADE UNTIL IT'S WELL-COATED**. Cover and refrigerate for at least 30 minutes up to 4 hours, allowing the flavors to infuse.

TIP: *LOOKING FOR A VEGETARIAN OPTION?* TRY THIS SAME MARINADE WITH FIRM TOFU INSTEAD OF PORK!



1. **IN A SMALL BOWL, PREPARE THE PICKLED CARROTS.** Combine the julienne carrots with the rice vinegar, sugar, and salt. Toss to coat the carrots and let them sit for at least 15 minutes.
5. **USE A HANDHELD MANDOLINE TO THINLY CUT THE CABBAGE.** Cut the thin slices into about 2-inch long pieces. Prepare the cucumber by dicing. Thinly slice the jalapeño pepper on a bias. Halve and then slice the avocado. Set all the prepped veggies aside until ready to assemble the bowls.
6. **MEANWHILE, MAKE THE RICE.** Rinse the rice using a fine-mesh strainer. Agitate and rinse the rice until the water runs clear. Add the rinsed rice, cold water, butter, and salt to a medium sauce pan and bring to a boil. Once the water boils, cover with a tight-fitting lid and turn to low heat. Cook the rice for 15 minutes on low. Then, remove the pan from the heat and keep covered for another 15 minutes. Once ready to assemble the bowls, fluff the rice with a fork.

DID YOU KNOW? RINSING RICE HELPS REMOVE EXCESS STARCH AND DUST. THIS CREATES A FINISHED RICE WHERE THE COOKED GRAINS ARE MORE SEPARATED INSTEAD OF STICKY.

7. **MIX THE SRIRACHA MAYO.** In a small bowl, mix together the mayonnaise, Sriracha, and lime juice until combined. Add additional Sriracha, as desired.

8. **ONCE ALL OF THE BOWL ELEMENTS ARE PREPPED, IT'S TIME TO GRILL!** Preheat your grill or grill pan over medium-high heat. Grill the marinated pork for about 3-4 minutes per side, or until cooked until it reaches 145 degrees F. Set aside to rest for 5 minutes. Then slice into strips for the bowls.

TIP: We like using a grill mat when cooking this pork. The marinade can cook into the pork as it grills and it's helpful to not lose any smaller pieces through the grates!

9. **ASSEMBLE THE BOWLS.** Place a portion of cooked jasmine rice at the bottom of each bowl. Artfully add the grilled pork slices, pickled carrots, purple cabbage, diced cucumber, and avocado slices to the bowl.
10. **GARNISH WITH YOUR CHOICE OF TOPPINGS**, including sliced jalapeños, cilantro, Sriracha mayo, and a sprinkle of sesame seeds.
11. **ENJOY!**

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