



TEAM FOUR
FOOD SERVICE



Banh Mi Sandwich

Ingredients:

6– 4oz. Labriola Soft Pretzel Demi Hinge Sliced
2 lbs Lemongrass-Ginger marinated pork tenderloin
2 cups of pickled Daikon & Carrot matchsticks
1 cup of Sriracha Aioli
2 Fresno Peppers sliced thin, seeded
1 bunch of fresh Cilantro
1 bunch fresh Scallions sliced thin
Salt and pepper as needed

Directions:

1. Heat cast iron pan on medium high heat
2. Sear pork tenderloin on all sides
3. Finish cooking in preheated oven at 375°
4. Remove pork from oven when internal temperature is 160-165° F
5. Allow tenderloin to rest for 15-20 min.
6. Slice pork and reserve
7. Spread Sriracha Aioli on insides of Demi roll
8. Layer in sliced pork generously
9. Add pickled Daikon and Carrots on top of pork
10. Garnish with sliced Fresno Peppers, scallions, and cilantro
11. Serve immediately

Recipe and photo courtesy of J&J Snacks