
Ground Pork Banh Mi Sandwich

Makes 3 servings

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INGREDIENTS

1 pound ground pork
3 green onions, sliced
2 garlic cloves, minced
1 tablespoon chopped fresh cilantro
2 teaspoons soy sauce
1/2 teaspoon fish sauce
1/4 teaspoon brown sugar
1/4 teaspoon crushed red pepper
3 buns for serving
Optional toppings: pickled vegetables, sliced cucumber,
fresh cilantro, mayonnaise, sriracha

PREPARATION

Heat a non-stick skillet over medium-high and add the pork. Cook for 3 to 4 minutes, breaking it apart with a spatula as it cooks. Add the onion and garlic. Continue to cook for 4 to 5 more minutes, until the pork is browned, cooked through, and no longer pink. (Continue to cook if you like crispier bits mixed in.)

Reduce the heat to medium and stir in the cilantro, soy sauce, fish sauce, brown sugar, and red pepper. Cook for 1 more minute.

Remove from the heat and serve on buns with toppings.