



Recipes

MISSIONFOODSERVICE.COM

Vietnamese Bánh Mì Tacos

Serves 1

Ingredients:

2 each Mission 6" Yellow Corn Tortillas (06942) fried into hard taco shell
6 oz. Pork belly, prepared
1/4 cup Purple cabbage, shaved
2 Tbsp. Cilantro, rough chopped
As needed Gochujang mayo
As needed Lime wedges
1 cup White vinegar
1/2 cup Water
1 tsp. Salt
1 tsp. Black peppercorns
1 tsp. Star anise
1 each Granulated sugar
1 cup Carrot, julienned
1 each Jalapeño, slices
1 cup Daikon radish, julienned
1/2 each Shallot, thin sliced

Directions:

1. In a sauce pot over medium heat combine white vinegar, water, salt, peppercorns, star anise, and granulated sugar. Bring to a simmer for 2-3 minutes.
2. Cut vegetables and place in non-reactive container.
3. Pour brine over vegetables while straining out peppercorns and star anise.
4. Reserve under refrigeration and use within 5 days.
5. Fry Mission Yellow Tortillas into hard taco shell.
6. Slice pork belly into 3–4-inch slices and sear until crispy on both sides. Fill inside of each taco shell with 3 oz of the crispy pork belly.
7. Top each taco with 1/4 cup Pickled Bánh Mì Slaw and a tbsp. of fresh chopped cilantro.