



BANH MI STACKS

with Moon Peppers

INGREDIENTS

- 1 lb ground pork
- 1/4c teriyaki sauce
- 2Tbsp Sriracha
- 2Tbsp chili/garlic crunch
- 1/4 tsp ginger
- 1tsp minced garlic
- 1 cup cooked sticky rice
- 1 avocado, sliced thin
- pickled onion, carrots, and cucumbers (see note 1)
- cilantro leaves
- sriracha mayo
- Moon Peppers (see note 2)

Note 2

Moon Peppers are a delicious and spicy-sweet pickled pepper. They lend a bright flavor and balanced acidity to any dish. Purchase them at www.moonpeppersco.com

DIRECTIONS

1. Brown ground pork, drain fat and return to pan.
2. While pork is cooking, mix the following ingredients in a small bowl and mix well:
 - a. teriyaki sauce, sriracha, chili/garlic crunch, ginger, minced garlic
3. Pour sauce over browned/drained pork and cook over medium low for 5min.
4. Using a 3" ring mold, layer ingredients in this order:
 - a. rice, meat, avocado, pickled carrots, pickled cucumber, pickled onion, cilantro leaves.
5. Carefully remove ring mold and drizzle with sriracha mayo. Top with moon peppers and garnish with more pickled red onion.

Note 1

Pickle Veggies

- slice up 3 Persian or 1/2 English cucumber about 1/8th thick
- slice small red onion into 1/8th thick slivers
- purchase shredded carrots or cut into 1/8" thick match sticks
- Place each sliced veggie into a jar or sealable container and pour vinegar mixture over top. Shake to coat and marinate at least 4 hours or over night.

Vinegar Mixture: mix together 1 cup unseasoned rice vinegar, 3tbsp sugar, 1 cup water.