**Product Spotlight:
Lemongrass**

To use a whole lemongrass stalk, slice off the bottom-most section and peel away any dried-out layers, then bash the woody top end with a rolling pin to soften and help release some of the aromatic oils.

D2 Lemongrass Pork Banh Mi

Crusty long rolls filled with pickled slaw, cucumber and grilled lemongrass pork, finished with sweet chilli mayonnaise and served with sweet potato chips.

🕑 25 minutes   🍴 2 servings   🍖 Pork

9 September 2022

Spice it up!

You can add sliced fresh chilli or coriander to the rolls for an extra flavour boost!

FROM YOUR BOX

SWEET POTATOES	400g
AIOLI MAYONNAISE	50g
LEMONGRASS STALK	1
PORK STEAKS	300g
ORIENTAL SLAW	1 bag (250g)
LEBANESE CUCUMBER	1
HOTDOG ROLLS	2-pack

FROM YOUR PANTRY

sesame oil, salt, pepper, sweet chilli sauce, soy sauce, white wine vinegar

KEY UTENSILS

large frypan, oven tray

NOTES

You can dice or slice the pork before adding to the rolls if you prefer smaller bites.

Aioli mayonnaise ingredients: Canola oil (non GM), free range egg, honey, mustard, garlic, white vinegar, lemon juice, salt

No gluten option – hotdog rolls are replaced with gluten-free rolls.

1. ROAST THE SWEET POTATO

Set oven to 220ºC.

Cut sweet potatoes into chips. Toss on a lined oven tray with **1/2 tbsp sesame oil, salt and pepper**. Roast for 20-25 minutes until cooked through.

2. PREPARE THE SAUCE

Combine aioli with **1 tbsp sweet chilli sauce**. Set aside.

3. COOK THE PORK

Heat a frypan over medium heat with **1 tsp sesame oil**. Finely chop lemongrass (see Product Spotlight). Coat pork steaks with lemongrass, **1 tsp soy sauce** and **1 tsp sweet chilli sauce**. Cook in pan for 4-5 minutes each side or until cooked through.

4. PREPARE THE FILLINGS

Toss the slaw with **1 1/2 tbsp vinegar, 1/2 tbsp sesame oil** and **salt**. Slice cucumber.

5. TOAST THE ROLLS

Cut rolls in half. Toast in oven for 2-4 minutes until crunchy.

6. FINISH AND SERVE

Slice pork steaks in half lengthways (see notes). Fill rolls with slaw, cucumber, pork and prepared sauce. Serve with sweet potato chips.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**