

# Grilled Pork Bánh Mì

with Red Cabbage & Scallion Slaw

2 OR 4 SERVINGS

⌚ 35-45 MINS

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## Ingredients



2 Boneless, Center-Cut Pork Chops  
or 4 for 4 servings



1 Persian Cucumber  
or 2 for 4 servings



2 Tbsps Hoisin Sauce or  $\frac{1}{4}$  cup for 4 servings



2 Tbsps Mayonnaise or  $\frac{1}{4}$  cup for 4 servings



2 Small Baguettes  
or 4 for 4 servings



1 Lime



1 Tbsp Sambal Oelek



1 Tbsp Honey or 2 Tbsps for 4 servings



$\frac{1}{2}$  lb Red Cabbage  
or 1 lb for 4 servings



2 Scallions



1 Tbsp Rice Vinegar



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## Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



### 1 Prepare the ingredients & make the spicy mayo

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Thinly slice the **cucumber** into rounds. Place in a bowl; add the **vinegar**. Season with salt and pepper and stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Combine the **cabbage** and **scallions** in a bowl. *If you're cooking 4 servings, first halve the cabbage lengthwise, keeping the core intact.* Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Halve the **baguettes**; drizzle with **olive oil**.
- Halve the **lime** crosswise; place in a bowl. Drizzle with **olive oil** and turn to coat.
- In a separate bowl, combine the **mayonnaise** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



### 2 Grill the pork

- Pat the **pork** dry with paper towels; drizzle with **olive oil** and season with salt and pepper on both sides.
- Grill 3 to 4 minutes per side for medium (the center may still be slightly pink), or until cooked to your desired degree of doneness.\*
- Transfer to a cutting board and let rest at least 5 minutes.



### 3 Grill the vegetables & baguettes

- Meanwhile, place a piece of foil on the grill; place the **seasoned cabbage** on top of the foil. Grill 7 to 8 minutes per side, or until lightly charred.
- Grill the **halved lime**, cut side down, 4 to 5 minutes, or until lightly charred.
- Grill the **seasoned scallions** 2 to 3 minutes per side, or until softened and charred.
- Grill the **halved baguettes** 1 to 2 minutes per side, or until toasted.
- Transfer to a cutting board.



### 4 Make the slaw

- In a large bowl, combine the **honey** (kneading the packet before opening), the **juice of both grilled lime halves**, and a drizzle of **olive oil**.
- Thinly slice the **grilled cabbage**, discarding the core.
- Roughly chop the **grilled scallions**, discarding the root ends.
- Transfer to the bowl of **dressing**. Season with salt and pepper; toss to combine.
- Taste, then season with salt and pepper if desired.



### 5 Finish & serve your dish

- Thinly slice the **rested pork** crosswise. Place in a bowl; add the **hoisin sauce** and stir to coat.
- Assemble the sandwiches using the **grilled baguettes**, **dressed pork**, **marinated cucumber** (discarding any liquid), and **spicy mayo**.
- Serve the **bánh mì** with the **slaw** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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