Vietnamese Bun Cha
with Rice Noodles & Asian Herb Salad

This Vietnamese dish is traditionally served with a plate of fresh herbs, which usually include cilantro, Thai basil, and bean sprouts. To these, we're adding shiso leaves, a Japanese herb with a slightly minty, spiced taste. This array of greens transforms the dish, each herb adding distinctive fragrances and flavors. Feel free to customize your meal and try different combinations.

Ingredients

2 Cloves Garlic
1 Bird's Eye Chili
1 Bunch Cilantro
1 Bunch Thai Basil
1 Shallot
10 Ounces Ground Pork
2 Ounces Hoisin Sauce
¼ Cup Panko Breadcrumbs
1 Tablespoon Rice Vinegar
1 Teaspoon Brown Sugar
8 Ounces Rice Noodles
2 Ounces Mung Bean Sprouts
4 Shiso Leaves

Makes 2 Servings
About 670 Calories Per Serving

Instructions

1

Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and mince the garlic and shallot. Pick the cilantro and Thai basil leaves off the stems.

2

Make the pork meatballs:

In a medium bowl, combine **ground pork, Panko breadcrumbs** and **half of both the shallot and hoisin sauce**; season with salt and pepper. Roll the mixture into 16-18 small (slightly smaller than a golf ball) meatballs.

3

Cook the noodles:

Once the medium pot of water is boiling, add the **rice noodles**. Cook 7 to 9 minutes, or until tender. Drain thoroughly and set aside.

4

Make the broth:

In a small pot, heat 1 teaspoon of olive oil on medium until hot. Add the **garlic, bird's eye chili** and **remaining shallot** and cook 30 seconds to 1 minute, or until fragrant, stirring frequently. Stir in the **rice vinegar, brown sugar, 2 cups of water** and **remaining hoisin sauce** and cook 3 to 5 minutes to develop the flavors and dissolve the sugar. Season with salt and pepper.

5

Cook the meatballs:

While the noodles cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the **meatballs** and cook, stirring occasionally, about 6 to 8 minutes, or until browned and cooked through. (You can easily test the meatballs by removing one and cutting it in half.) Transfer to a plate.

6

Plate your dish:

Rinse the **cooked rice noodles** under hot water to loosen them, then divide between 2 bowls and top each with **half of both the meatballs and broth**. Garnish with the **bean sprouts, cilantro, Thai basil** and **shiso** (tearing the leaves before adding, if you'd like). Enjoy!