Meatball Banh Mi



Ingredients:

- 4 Baguette loaves – Look for soft baguette with a lightly crisp exterior.
- 8 All Purpose Meatballs frozen or thawed
- 1/8 tsp sesame oil
- Drizzle olive oil
- ¼ cup water
- 1 TBLS hoisin sauce plus more for drizzle
- ¼ Cup mayonnaise
- 1 TBLS Sriracha
- 1 Fresh jalapeno thinly sliced
- 2 TBLS fresh cilantro leaves

Ingredients for the Pickled Veggies

- 1 Cup carrots coarse grated
- 1 Cup daikon radish peeled coarse grated
- 2 TBLS unseasoned rice vinegar
- 2 TBLS sugar
- ½ tsp Kosher salt

Method:

1. In a small bowl combine the vinegar, sugar, and kosher salt until sugar is dissolved. Stir in the carrots and radish to coat. Let sit in the fridge for about an hour, stirring occasionally.
2. In a small dish combine the mayo and sriracha, set aside to use for assembly.
3. In a medium skillet over med-high heat, add a drizzle of olive oil, sesame oil, and water. Add meatballs (frozen or thawed), if frozen they will just take longer to heat all the way through. Cover to steam for about 5-10 minutes, add more water or olive oil if pan is getting dry. Once heated through, turn down to low and stir in hoisin sauce to coat meatballs. Remove from heat.

Assembly:

1. Cut each meatball in half to use 4 halves in each bun. Spread the rolls with the sriracha mayo. Add a layer of the pickled veggies, followed by the meatballs, and top with cilantro leaves and sliced jalapeno. If you're feeling saucy, add another drizzle of hoisin.
2. Slice in half for bite sized appetizer portions, or leave whole for a meal.
3. Enjoy!