



NUTRITION per serving 33g carbohydrates 47g fat 38g protein 515mg sodium | gluten-free, dairy-free, soy-free, shellfish-free, nut-free



Calories
710



Prep & Cook Time
30-40 min.



Cook Within
5 days



Difficulty
Intermediate



Spice Level
Medium

IN YOUR BOX

- 2 Green Onions
- 2 Persian Cucumbers
- 1 Red Fresno Chile
- 2 1/3 Tbsp. Home Chef Banh Mi Seasoning
- 2 Tbsp. Chopped Ginger
- 1 1/2 fl. oz. Seasoned Rice Vinegar
- 4 oz. Shredded Red Cabbage
- 14 oz. Ground Pork
- 6 Wooden Skewers

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Small Bowl
- 2 Mixing Bowls

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HOME CHEF

STAFF PICK

Vietnamese Ground Pork Skewers

with ginger slaw

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat the broiler
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Spice Alert!** Fresno chile adds heat comparable to fresh jalapeño. Use to taste or omit from recipe to suit your spice preference. Be sure to wash hands and cutting board after prepping.
- **Heads Up!** Seasoning blend is used twice. 1 tsp. is added to dipping sauce and remaining is mixed with pork.
- **Heads Up!** Ginger is used twice. 1 tsp. is added to dipping sauce and remaining is added to slaw.
- **Heads Up!** Seasoned rice vinegar is used twice. 2 Tbsp. is added to dipping sauce and remaining is added to slaw.
- **Heads Up!** Green onions are used three times. Minced green portions are added to dipping sauce, white portions are added to pork, and remaining green portions garnish dish.

FROM THE CHEF

Don't text and broil! Keep a close watch on pork skewers while they broil so they don't burn.

Did you know...

Our banh mi seasoning blend is made with 2 parts each onion powder and sugar, and 1 part each five spice powder and garlic powder.



Prepare the Ingredients

Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Mince half the green portions of green onions. Trim **cucumbers** and thinly slice into rounds. Stem, seed, and slice **Fresno chile** into thin rounds.



Make the Skewers

Mix together **ground pork**, **white portions of green onions**, remaining **seasoning blend**, and ½ tsp. **salt** in a medium mixing bowl. Separate mixture into six balls and place a **skewer** through each ball. Use your hand to press and flatten pork mixture around each skewer, resulting in roughly 4" long cylinders. Place on prepared baking sheet. Cover exposed ends of skewers with foil.



Make the Dipping Sauce

Combine 1 tsp. **seasoning blend** (reserve remaining for pork), 1 tsp. **ginger** (reserve remaining for slaw), 2 Tbsp. **seasoned rice vinegar** (reserve remaining for slaw), and **minced green portions of green onion** in a small bowl. Set aside for flavors to marry.



Broil the Skewers

Place **pork skewers** under broiler until browned, 3-5 minutes. Carefully remove baking sheet from oven, flip skewers, and re-cover ends of skewers with foil. Broil until browned and pork reaches a minimum internal temperature of 145 degrees, 3-5 minutes. Remove from broiler and rest 2 minutes.



Make the Ginger Slaw

Add **red cabbage**, **cucumbers**, **Fresno chile** (to taste), remaining **ginger**, remaining **seasoned rice vinegar**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** to a medium mixing bowl. Toss to combine and set aside.



Plate the Dish

Place **slaw** on plate and top with **skewers**. Serve **dipping sauce** for the pork on the side. Garnish with remaining **green portions of green onions**.