

Sausage Banh Mi



A simple Vietnamese sandwich with a spin. Packed full of flavour with pickled vegetables, fresh coriander and snappy sausages.

Ingredients

4 pork sausages or any sausage of your choice

4 bread rolls

1 cucumber, sliced lengthways

1 spring onion, sliced

1/2 bunch coriander

1-2 birdseye chilli, sliced (optional)

4 tbsp mayonnaise

Coriander, to garnish

Pickles

1 tbsp salt

2 tbsp sugar

1/2 cup hot water

1/2 cup rice vinegar

1/2 cup shredded carrots

1/2 cup shredded daikon

Banh Mi Sauce

2 tbsp Maggi seasoning

1 tbsp lime juice

1/2 tsp freshly cracked pepper

Method:

1. To make the pickles, add the salt and sugar in a bowl, then dissolve in hot water. Add the vinegar. Toss carrots and daikon in and leave to pickle for 15-20 minutes.
2. While vegetables are pickling, in a large fry pan over medium heat, cook sausages until browned and cooked through.
3. Make the sauce by combining the Maggi seasoning, lime juice and pepper together in a small bowl. Set aside until ready to use.
4. To assemble the banh mis, cut through the middle of the bread rolls and spread a tablespoon of mayonnaise, then top with cucumber, pickles, a sausage and garnish each roll with spring onions, coriander and chilli slices (if using).
5. Drizzle the banh mi sauce on top before serving.