

## Banh Mi (Meatloaf) Sandwich



### Ingredients

2 Baguettes  
1 English Cucumber  
1 Red Bell Pepper  
3 Jalapenos  
1 bunch cilantro, divided in half  
4 oz. Fresh Basil, stems removed  
1 oz. Fresh Mint, stems removed  
3 limes

#### Sriracha Mayo:

1 cup mayo  
⅓ cup sriracha

#### Meatloaf:

2 # ground pork  
½ bunch of cilantro  
2 peeled carrots  
6 scallions  
2 large cloves garlic  
2 tablespoons fresh grated ginger  
½ teaspoon Chinese 5-Spice  
1 ½ teaspoon salt  
½ teaspoon black pepper  
1 tablespoon sriracha  
2 eggs  
½ cup oatmeal

To make the meatloaf: Put cilantro (stems removed), carrots, scallions, garlic in a food processor and pulse until finely minced. Put ground pork into a large mixing bowl, add ingredients from food processor, ginger, Chinese 5-Spice, salt & pepper, mix well. Add sriracha, eggs and oatmeal, mix until combined. Put in a loaf pan or casserole dish. Bake at 350 approximately 45 minutes until done. Let rest at least 15 minutes before slicing for sandwiches.

Peel & slice cucumber, slice & deseed bell pepper & jalapenos. Cut limes into wedges.

Cut baguettes into thirds to make 6 sandwiches and slice lengthwise. Toast open face with butter on a griddle.

Assemble sandwiches by spreading with sriracha mayo, and layering cucumber, peppers, fresh herbs and meatloaf to desired proportions. Serve with lime wedges.