



VIETNAMESE

Pork Belly Salad



SERVES 2



Ingredients

- **375g** Pork Belly (rindless), sliced into **6** pieces

For the marinade;

- **2** limes, juiced
- **200ml** water
- $\frac{1}{2}$ tbsp fish sauce
- $\frac{1}{2}$ tbsp sunflower oil
- **1** tbsp soy sauce
- **20g** caster sugar
- **8** Westlands Lime Leaves

Pickled Samphire;

- **1** punnet of Westlands Marsh Samphire
- **400ml** rice vinegar
- **200g** caster sugar

For the salad;

- **2** tbsp cashew nuts
- Westlands Crisp Sweet Leaf Lettuce, **4** leaves
- **100g** bean sprouts
- **260g** jasmine rice, cooked
- **2** carrots, julienne sliced
- **60g** Westlands Micro Coriander

For the salad dressing;

- **1** tbsp rice wine vinegar
- **1** lime, juiced
- $\frac{1}{2}$ tbsp fish sauce
- **15g** caster sugar
- **1** clove of garlic, chopped
- **1** tbsp chilli

Method

Start by marinating the pork.

Mix together all of the marinade ingredients except the Lime Leaves and stir thoroughly to dissolve the sugar. Crush the Lime Leaves then add to the marinade.

Put the pork slices into a deep dish and pour the marinade on top. Refrigerate for 24 hours ideally (12 hours minimum).

For the pickled Westlands Marsh Samphire;

Place the rice vinegar and sugar in a pan, bring to the boil and heat for 5 minutes, then allow to cool completely.

Leave to pickle overnight in the fridge in a sterilised container.

For the salad;

Toast the cashew nuts on 180°C for 8 minutes. Leave to cool, roughly chop and set aside.

Chop the lettuce into strips and store in the fridge.

Blanch the bean sprouts in a pan of boiling water for 1-2 minutes. Then quickly chill in iced water and drain well.

To make the dressing;

Stir all of the ingredients together until the sugar has fully dissolved. Taste to make sure you have a good sweet, salty, sour balance. You can adjust by adding more fish sauce and/or lime juice to taste. Set aside.

To cook the pork;

Heat a griddle pan or BBQ to a high heat. Remove the pork from the marinade and discard the excess liquid. Add the pork slices to the grill and cook evenly on all sides until the meat is caramelised. The centre should reach an internal temperature of 70°C (check with food thermometer). Set aside to rest.

To assemble the salad;

Start by splitting the rice between two bowls. Arrange the pork slices to one side then add the lettuce, carrots and bean sprouts to the other side of the bowl. Add the cashew nuts in the centre, on top of the rice then garnish with pickled Westlands Marsh Samphire and Westlands Micro Coriander.

Dress the rice bowl with all of the salad dressing, toss together to enjoy!



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[Lime Leaves](#) | [Marsh Samphire](#) | [Crisp Sweet Leaf Lettuce](#) | [Micro Coriander](#)