

# BBQ Pork Bahn Mi with Asian Slaw

SERVING  
6 people

COOK TIME  
40 min



## Ingredients

400g pork fillets, thinly sliced

2 tbsp hoisin

1 tbsp soy sauce

Juice of 1 lime

1 tbsp honey

1 clove garlic, crushed

1 tbsp olive oil

1 x 200g Simply Salads Classic

Coleslaw

½ cup mint leaves

½ cup coriander leaves

100g chicken pâté

1 tbsp butter

6 long white rolls

## Method

In a large bowl, mix the hoisin, soy sauce, lime juice and garlic. Add the thinly sliced pork fillets and mix until completely coated with sauce. Cover and allow to marinate in the fridge for 30 minutes.

Heat the oil in large fry pan or on a BBQ grill. Cook the pork fillets for 2 minutes on each side. Remove from heat.

Cut the rolls in halve, length ways, not quite through to the bottom. Spread one side of the roll with butter and the other with pâté. Load the roll up with pork, coleslaw, mint leaves and coriander leaves. Repeat with remaining rolls.