

Banh Mi Style Pork Tacos

Ingredients

- 2 limes
- 2 mini cucumbers
- 8 oz shredded carrots
- 10 teaspoons rice wine vinegar, divided
- 1 teaspoon sugar
- 1 pound ground pork
- 5 tablespoons teriyaki glaze or sauce
- 4 tablespoons mayonnaise
- 2 teaspoons Sriracha sauce
- 12 taco-sized tortillas
- Cilantro for garnish, if desired

Instructions

- Halve one lime. Cut the second lime into wedges (you will use these for serving).
- Trim and halve cucumbers lengthwise; thinly slice crosswise into half-moons.
- In a small bowl, combine 5 teaspoons vinegar (you'll use the rest later), juice from the two lime halves, 1 teaspoon sugar, and a pinch of salt. Stir in cucumber. Set aside to quick-pickle. Drain before serving.
- Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add carrots and cook, stirring, until just tender, 1 minute. Season with salt and pepper. Turn off heat; transfer to a plate.
- In same pan over medium-high heat, add ground pork. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Stir in teriyaki glaze and remaining 5 teaspoons vinegar. Bring to a simmer, then immediately turn off heat.
- In a second small bowl, combine mayonnaise with Sriracha to taste. Season with salt. Stir in water 1 teaspoon at a time until mixture reaches a drizzling consistency.
- Divide tortillas between plates and fill with saucy pork, carrots, pickled cucumber (drained first), and cilantro, if desired. Drizzle with Sriracha mayo and juice from lime wedges.

