

Spiced Pork Banh Mi Tacos & Roasted Carrots with Peanut Dipping Sauce

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes

Augustus Ranch Ground Pork, thawed
Johnson's Backyard Garden Cilantro, washed
Johnson's Backyard Garden Carrots, washed, stem end trimmed
El Milagro Flour Tortillas
Farmhouse Kitchen Pate Spice
Farmhouse Kitchen Pickled Daikon & Carrot
Farmhouse Kitchen Jalapeno Aioli
Farmhouse Kitchen Peanut Sauce
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Preheat oven to 425°F and arrange oven rack to middle position.

STEP 1 Prepare the vegetables. Cut the carrots lengthwise into quarters or halves depending on size and set on a sheet tray. Drizzle the carrots with 1 tbsp. oil and 1/2 tsp. salt and pepper. Toss to coat and set aside. When the oven is hot, roast the carrots for 20-25 minutes or until caramelized and tender.

STEP 2 Meanwhile, trim and discard the larger, woody stems from the cilantro. Roughly chop the cilantro leaves and tender stems and set aside.

STEP 3 Place a large saute pan over medium-high heat. While the pan is heating, add the ground pork to a mixing bowl and sprinkle with the pate spice. Thoroughly combine the pork and spices to evenly distribute. When the pan is hot, add the seasoned ground pork in the pan, creating small, bite-sized crumbles, about 1/2" pieces. Allow the ground pork to cook and brown for 4-5 minutes before stirring. After stirring, continuing cooking the crumbles until the pork is no longer pink in the center and the internal temperature reaches 160°F, about 5 minutes. Cover with a lid or foil to keep warm.

STEP 4 In a clean, dry skillet, toast the flour tortillas over medium-high heat until warmed through and pliable, about 30 seconds per side.

STEP 5 To assemble the tacos, add the seasoned pork crumbles to the warm tortillas. Top the pork crumbles with pickled daikon and carrot, and drizzle the jalapeno aioli over top. Garnish with fresh chopped cilantro. Serve the banh mi tacos with a side of roasted carrots dipped in peanut sauce. Enjoy!