

**Banh Mi Pork Tacos with Blistered Green Beans  
& Peanut Dipping Sauce****2 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME 30 minutes**

Peaceful Pork or Augustus Ranch Ground Pork, thawed  
Fruitful Hill Farm Cucumber, washed, ends trimmed, peeled (optional)  
J & B Farm Green Beans, washed  
El Milagro Flour Tortillas  
Farmhouse Kitchen Pate Spice  
Farmhouse Kitchen Pickled Daikon & Carrot  
Farmhouse Kitchen Jalapeno-Cilantro Aioli  
Farmhouse Kitchen Peanut Dipping Sauce  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil

**STEP 1** Prepare the vegetables. Slice the cucumbers lengthwise into thin spears. Set aside. Trim the ends from the washed green beans and pat dry with paper towels. Set aside.

**STEP 2** Place a large saute pan over medium-high heat. Add 1 tbsp. oil. Add the green beans to the pan in a single layer. Allow the green beans to sear and brown for 7-10 minutes. Shake the pan occasionally to flip the green beans over. The green beans should be tender with brown, blistered spots all over. Season with salt and pepper to taste and transfer to serving plates. Cover with foil to keep warm.

**STEP 3** Return the saute pan over medium-high heat. Add the ground pork to a mixing bowl and sprinkle with the pate spice. Thoroughly combine the pork and spices to evenly distribute. Add the seasoned ground pork in the pan, creating small, bite-sized crumbles, about  $\frac{1}{2}$ " pieces. Allow the ground pork to cook and brown for 4-5 minutes before stirring. After stirring, continue cooking the crumbles until the pork is no longer pink in the center and the internal temperature reaches 160°F, about 5 minutes. Remove from heat and 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, lightly crisp and pliable, about 20-30 seconds per side.

**STEP 5** To assemble the tacos, add the seasoned pork crumbles to the warm tortillas. Top the pork crumbles with cucumber spears and a drizzle the jalapeno-cilantro aioli. Garnish with pickled daikon and carrot. Serve the banh mi tacos with a side of blistered green beans dipped or drizzled in peanut sauce.

Enjoy!