# VERMICELLI NOODLE BOWL

This Vermicelli noodle bowl is bursting with flavors & textures. A staple of Vietnamese cuisine, you start by arranging your noodles in a bowl. From there, arrange your veggies and herbs. Make your pork, roast, and combine with noodle mix. A bowl full of comfort and freshness, it makes for the perfect lunch, dinner, or even both!

**Yield:** 4 Servings




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## INGREDIENTS

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| 1 Unit | RICH'S DOUBLE-RUB PULLED BEEF BRISKET WITH SEASONING MARINADE, 2 5LB BAGS (#09068) |
| 1 lb | Vermicelli Noodles |
| 1 C | Romaine lettuce, chopped |
| 1/2 C | Thai Basil Leaves |
| 1/2 C | Mint leaves |
| 1/2 C | Fresh Cilantro Sprigs |
| 1/2 C | Cucumber, Sliced |
| 1/2 C | Bean sprouts |
| 1/4 C | Roasted Peanuts, chopped |
| 1/4 C | Julienne Green Onion |
| 1 Unit | Red Chili, sliced |
| 1 Unit | Lemongrass Stalk, finely minced |
| 5 Unit | Garlic Cloves, minced, divided |
| 1/4 C | Soy sauce |
| 5 tbsp. | Fish sauce, divided |
| 2 tbsp. | Honey |
| 5 tbsp. | fresh lime juice |
| 2 tbsp. | Cilantro Stems, minced |
| 3/4 C | Sugar, divided |
| 1 C | Daikon Radish, julienne |
| 1 C | Julienne Carrots |
| 1/2 C | White vinegar |
| 1/2 C | Water |
| | Salt & pepper to taste |

## DIRECTIONS

1. Make the pork marinade by combining the lemon grass, 3 cloves of garlic, soy sauce, 2 tbsp of the fish sauce, honey, 2 tbsp of lime juice, cilantro stems, and a dash of salt and pepper in a large bowl.
2. Add the pork to the bowl of marinade. Massage into the pork until thoroughly incorporated.
3. Cover the bowl and marinate the pork for at least 3 hours, or preferably overnight.
4. When ready, roast the pork at 350°F until slightly charred and an internal temperature of 165°F is reached.
5. Next, make the Nuoc Cham sauce.
6. In a small bowl, dissolve 2 tbsp of sugar and 1/2 cup warm water.
7. Add 3 tbsp of the fish sauce, 3 tbsp of lime juice, 2 cloves of minced garlic, and the fresh red chili.
8. Mix all the ingredients together well. Adjust the seasoning to taste. Let stand for 10 minutes, set aside for assembly.
9. Finally, make the pickled carrots and daikon.
10. Start by taking a medium sized bowl and adding the vinegar and 3 tbsp of water. Stir in a dash of salt and 1/2 cup of sugar until dissolved.
11. Add in the daikon radish and julienne carrots to the liquid. Make sure they are completely submerged.
12. Let stand for at least an hour, set aside for assembly.
13. Prepare the Vermicelli noodles according to the package instructions. Rinse in cold water to cool off.
14. For assembly, nestle 1/4 lb. of the noodles in a bowl.
15. Around the noodles, arrange the vegetables, herbs, and lettuce.
16. Top with 4 oz of the crispy BBQ dressing. Then, add 1/2 cup Nuoc Cham.
17. Finish with green onions, chopped peanuts, and chili. Serve.


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