

VIETNAMESE NOODLE SALAD WITH PORK BELLY



BBQ

A light and refreshing salad bringing bursts of Vietnamese flavours to your table. Simple and quick to make on a hot summer day.

Serves 4 people
Prep Time 15 Minutes

1kg	Pork belly or pork shoulder
1 tbsp each	Ginger, garlic, lemongrass paste (Gourmet Garden section in Fruit & Veg section of supermarket)
2 tsp	Salt
200g	Asian vermicelli noodles
1	Continental cucumber (sliced thin sticks – 2cm long)
½	Red capsicum (slice thinly - 2cm long)
1 cup	Shredded/grated carrots
4	Spring Onions (sliced thin sticks – 2cm long)
1 bunch	Coriander leaves roughly chopped
1 bunch	Mint leaves roughly chopped
2 handfuls	Mixed lettuce leaves
½ cup	Salted peanuts (chopped roughly)
300ml	Poonsin Vietnamese Dipping Sauce (Asian section of supermarket)
1 tsp	Fish sauce (or substitute with ½ tsp salt)
3	Carrots (whole) for cooking pork belly
	Olive oil spray

1. Preheat BBQ to 350 degrees plus by turning all burners onto high. Ensure it has reached this heat before cooking
2. Pat dry skin of pork belly and then score with a sharp knife. Generously salt and spray with olive oil and then rub in salt in and get into the crevices.
3. Place pork skin side down on a plate. Rub in 1 teaspoon of salt, ginger, garlic and lemongrass paste on meat side of the pork, not the skin.
4. Once BBQ has reached over 350 degrees, reduce hotplate burners to low heat and place 3 carrots on BBQ plate placing pork on top, skin side facing up. This will prevent the pork from burning on the bottom. Do this quickly and avoid keeping the hood open for too long as temperature will reduce. Cook until pork crackling is golden brown and crisp. This will take between 30-45 minutes. Once cooked set aside before slicing.



Gasmate®

VIETNAMESE NOODLE SALAD WITH PORK BELLY



BBQ

5. Whilst pork is cooking boil 1.5L of water in kettle and place noodles into a large bowl and cover with boiling water for approximately 15 minutes. Once noodles are soft and opaque, strain in colander and rinse with cold water and then cover with cold water. Once pork is cooked, strain noodles again and cut noodle lengths shorter with scissors and then place in a large bowl.
6. Add cucumber, capsicum, carrot, spring onion, coriander, mint, peanuts, peanuts and dipping sauce, fish sauce (or ½ teaspoon salt) and combine well with tongs.
7. Serve into individual 4 bowls and top with sliced pork belly and some more chopped peanuts.
 - Other ingredients that can be included:
 - Fried shallots
 - Cocktail spring rolls cut into thirds (cooked: fried or air fryer)
 - Pork can be swapped for chicken or beef with same marinade and cooked on BBQ.