

Miso-Maple Glazed Pork Belly Tacos with Tangy Pickled Cucumber Slaw

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OVEN
375°F

TIME
50 min

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INGREDIENTS

For the Pork Belly & Glaze:

- 1 lb pork belly
- 1/4 cup miso paste
- 1/4 cup maple syrup
- 2 tbsp soy sauce
- 1 tsp sesame oil
- 1/2 tsp garlic powder
- 1/4 tsp black pepper

For the Pickled Cucumber Slaw:

- 1/2 cup rice vinegar
- 1/4 cup sugar
- 1 cucumber, thinly sliced
- 1/2 red onion, thinly sliced
- 1/4 cup chopped cilantro

For Serving:

- 8 small flour tortillas

DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. Make the glaze: In a bowl, mix miso paste, maple syrup, soy sauce, sesame oil, garlic powder, and black pepper until smooth.
3. Glaze and bake the pork: Place pork belly in a baking dish and brush generously with glaze. Bake for 45-50 minutes, basting every 15 minutes, until caramelized and tender.
4. Prepare the slaw: In another bowl, combine rice vinegar and sugar. Stir until sugar dissolves. Add cucumber, red onion, and cilantro. Toss and let sit for at least 30 minutes.
5. Slice the pork: Once pork is cooked, let it rest for 5 minutes, then slice thinly.
6. Warm tortillas: Heat in a dry skillet or directly over a gas flame for 20-30 seconds per side.
7. Assemble the tacos: Fill each tortilla with a few pork belly slices. Top with pickled cucumber slaw.
8. Serve immediately and enjoy the flavor explosion!

SWAPS & NOTES

Miso paste : White miso is ideal for mild, slightly sweet flavor.

Pork belly : Can sub with pork shoulder for a leaner option (adjust cook time).

Maple syrup : Honey or agave can be used in a pinch.

Slaw tweaks : Add shredded carrots or daikon for extra crunch.

TIPS FOR SUCCESS

Baste generously : Regular basting helps the glaze build a deep, sticky crust.

Thinly slice the pork for better texture in the taco.

Slaw gets better with time : Make it in advance for maximum flavor infusion.

Don't overcrowd the tortillas : Keep the filling balanced so you taste every element.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/miso-maple-glazed-pork-belly-tacos-with-tangy-pickled-cucumber-slaw/>