

Less than 1 hour

Serves 4

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Ingredients

Pickled onions:

- ½ cup (125ml) rice wine vinegar
  - ½ cup (125ml) water
  - 2 Tbsp (30ml) soy sauce
  - 2 Tbsp (30ml) brown sugar
  - 4cm knob fresh ginger, cut into matchsticks
  - 1 red or green chilli, sliced (optional)
  - 2 red onions, sliced
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- 1/2 cup canola oil
  - 1-2 packets (600-800g) pork rashers
  - Melted butter, for brushing
  - 2 packets (2s) PnP naan bread, halved
  - Sriracha sauce and mayonnaise, for serving
  - ½ packet (about 100g) baby spinach
  - 1 small cucumber, cut into matchsticks
  - 4 large eggs

Method

1. Combine pickle ingredients, except onion, in a saucepan.
2. Bring to a simmer, stirring for about 5 minutes until the sugar has dissolved.
3. Place onions in a bowl and pour over hot pickling liquid.
4. Cover and set aside.
5. Heat oil in a pan over medium heat and fry rashers for 7 minutes a side, until crispy. Cut in half.

6. Brush naan breads with melted butter and toast in a hot griddle pan. Cut each naan in half.
7. Spread one half of the naan bread with about 1 Tbsp (15ml) each sriracha and mayo.
8. Poach the eggs. (See cook's note.)
9. Layer with spinach, cucumber, pickled onion and halved rashers.
10. Top naanwich with egg before closing with the other half of naan.
11. Repeat with the remaining naans until you have 4 loaded naanwiches, serve immediately.

**COOK'S NOTE:**

The perfect poached egg has a firm white exterior with an oozy, golden centre. Here's a [handy guide](#) to get it right every time!

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