



Chicken Bahn Mi Sandwich

Serves 4

Ingredients:

3 Chicken Breasts (about 1 1/2 Lbs)
2 Lg Carrots, Sliced Thinly
2 Daikon Radish, Sliced Thinly
1 Cucumber, Sliced Thinly Lengthwise
1 Bunch Cilantro
4 Soft Sub Rolls
Mayonaise

Marinade:

2 Tbsp Easy Bahn Mi
3/4 Cup Fish Sauce
3/4 Cup Lime Juice
6 Cloves of Garlic, Minced
1 Jalapeno, Chopped
3 Tbsp Sugar
1 Tsp Salt

Pickling Liquid:

1/2 Cup Hot Water
1/4 Cup Rice Wine Vinegar
3 Tbsp Sugar

1/4-1/2 Tsp Crushed Red Pepper Flakes

Preparation:

Let us start by making the marinade. In a large ziplock bag add the marinade ingredients, the Easy Bahn Mi and the chicken. Massage bag to make sure all ingredients are mixed and distributed well. Fold bag and place on plate in fridge for 1-2 hours.

Next let's make the quick pickled veggies. Simply mix together the pickling ingredients and add the sliced daikon radish and carrots to the hot mixture. Cover and place in fridge and let it do its magic while the chicken is marinating.

When ready to grill, preheat your grill to medium-high heat. Remove chicken from marinade and sprinkle pinch more Easy Bahn Mi on top and grill until the chicken is 165° and slightly caramelized at the edges. The crispy edges taste soo good!

Next we want to toast the bread. Cut it in half and grill until is is slightly crispy with grill marks.

Remove chicken and slice. To assemble sandwiches start by smearing mayo on both sides. Next lay the sliced cucumber on both sides. Place Chicken on one side and picked veggies on the other. Cilantro in middle and the put the sandwich back together.

Enjoy.