



20-Min: Grilled Chicken Banh Mi

with Pickled Veggies



ca. 20min



2 Servings

Sweet, spicy, fresh, and filling, Vietnamese banh mi sandwiches are popular around the world for good reason. Our quick grilled chicken version is simple to make without sacrificing flavor. The grilled chicken soaks up the bright and bold flavors of mint, garlic, and fish sauce before laying on toasted, pillowy baguettes. Quick pickled carrots and cucumbers add fresh crunch and tang, while Sriracha mayo brings the creamy heat.

What we send

- garlic
- ¼ oz fresh mint
- 1 lime
- ½ oz fish sauce ¹
- 12 oz pkg boneless, skinless chicken breasts
- 1 carrot
- 1 cucumber
- 1 oz mayonnaise ^{2,3}
- 1 pkt Sriracha
- 2 baguettes ⁴

What you need

- neutral oil
- sugar
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

Tools

- microplane or grater
- grill, grill pan, or broiler

Cooking tip

Prep ahead! Chicken, veggies, and mayo can all be made in advance. Toast bread when ready to eat and assemble sandwiches.

Allergens

Fish (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 28g, Carbs 93g, Protein 55g



1. Prep marinade

Finely chop **1 teaspoon garlic**. Pick **mint leaves** from stems and finely chop 2 teaspoons; keep remaining leaves whole. Into a large bowl, finely grate **lime zest** and squeeze **1 teaspoon lime juice**.

To bowl with lime zest and juice, add **garlic, chopped mint, fish sauce, 1 tablespoon oil**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**.

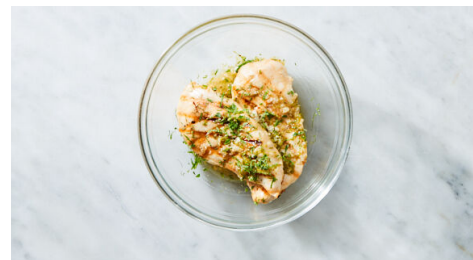


4. Make Sriracha mayo

Preheat broiler with a rack in the upper third.

In a small bowl stir to combine **mayo, Sriracha**, and **1 teaspoon water**.

Slice **baguettes** in half lengthwise and lightly **oil** the cut sides. Transfer to broiler, cut side up, and cook until toasted, about 2 minutes (watch closely as broilers vary). Alternately, grill bread until charred and warmed through, 1–2 minutes.



2. Grill chicken

Heat a grill or grill pan over high. Pat **chicken** dry and drizzle lightly with **oil**. Add chicken to grill or grill pan and cook until charred in spots and cooked through, 2–3 minutes per side. Transfer chicken to **bowl with marinade** and let sit for at least 5 minutes, turning to evenly coat chicken in sauce.



5. Assemble

Cut **chicken** into strips and return to bowl with **marinade**, toss to coat in accumulated juices.

Spread some **Sriracha mayo** on **bottom baguette half** and layer on the **pickled veggies** and **grilled chicken**. Spoon **remaining marinade** and **Sriracha mayo** over top, and sandwich with **top half of the baguette**.



3. Prep veggies

Meanwhile, peel **carrots** lengthwise into ribbons. Halve **cucumber** and peel one half; thinly slice peeled half into rounds (save rest for own use).

Transfer **carrots, cucumbers**, and **whole mint leaves** to a large bowl; toss with **1 tablespoon oil, 1 teaspoon vinegar**, and **a pinch each of salt and sugar**. Let sit until step 5.



6. Serve

Enjoy!