



Customize with Chicken

Grilled Tofu Banh Mi with Pickled Veggies



20-30min



2 Servings

| This version of the recipe is customized with chicken breasts.

What we send

- 12 oz pkg boneless, skinless chicken breasts
- 2 oz teriyaki sauce ^{1,2}
- 1 carrot
- 1 cucumber
- 1 radish
- 2 (1 oz) mayonnaise ^{3,1}
- 2 pkts Sriracha
- 2 baguettes ²
- ¼ oz fresh cilantro

What you need

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

Tools

- grill pan or broiler

Allergens

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

Nutrition per serving

Calories 940kcal, Fat 32g, Carbs 106g, Protein 55g



1. Marinate chicken

Pat **chicken** dry. In a shallow bowl, whisk together **teriyaki**, **1 tablespoon sugar**, and **1 teaspoon vinegar**. Reserve **1 tablespoon marinade** for step 6. Add chicken to remaining marinade and carefully flip to coat. Marinate for 15 minutes, flipping occasionally.



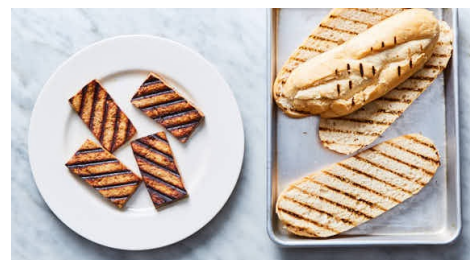
4. Make Sriracha mayo

Heat a grill pan over high, if using. Alternatively, heat broiler with rack in top position. Finely chop **1 teaspoon garlic**. In a small bowl, stir together **mayonnaise**, **garlic**, and **1-2 packets Sriracha** (depending on heat preference). Season to taste with **salt** and **pepper**.



2. Prep vegetables

While **chicken** marinates, trim ends from **carrot** and **cucumber** (peel if desired), then halve each crosswise and cut lengthwise into thin matchsticks. Trim ends from **radishes**, then halve and thinly slice into half-moons.



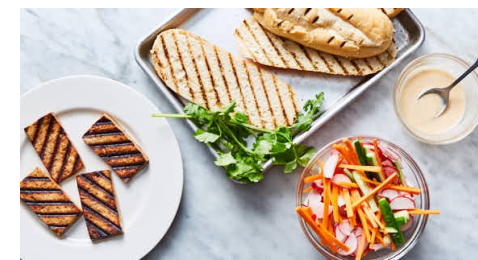
5. Grill chicken & bread

Lightly **oil** grill pan or a rimmed baking sheet. Remove **chicken** from marinade, and pat dry; discard marinade. Grill or broil chicken until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to rest, at least 5 minutes. Split **baguettes**, if necessary. Grill or broil baguettes until lightly charred, about 2 minutes per side (watch closely).



3. Pickle vegetables

In a medium bowl, combine **2 tablespoons vinegar**, **½ teaspoon salt**, **1 tablespoon oil**, and **2 teaspoons sugar**. Add **carrots**, **cucumbers**, and **radishes**; toss to combine.



6. Assemble & serve

Slice **chicken**, if desired. Spread **Sriracha mayo** on cut sides of **baguettes**. Sandwich **grilled chicken** between baguettes and top with **some of the pickled veggies**. Drizzle with **reserved marinade** and top with **cilantro**. Serve **remaining pickled veggies** on the side. Enjoy!