



Grilled Chicken Bánh Mì

with Pickled Veggies & Spicy Mayo



20-30min



2 Servings

A traditional street food from Vietnam, "bánh mì" refers to the light and airy baguette that the sandwich we know and love is piled upon. In this version, tender chicken is marinated in teriyaki sauce, then grilled to golden brown perfection. It's then loaded into the baguette with spicy mayo, crisp veggies, and bright cilantro.

What we send

- 12 oz pkg boneless, skinless chicken breasts
- 2 oz teriyaki sauce ^{1,2}
- 1 carrot
- 1 cucumber
- 1 bag radishes
- garlic
- 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

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



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

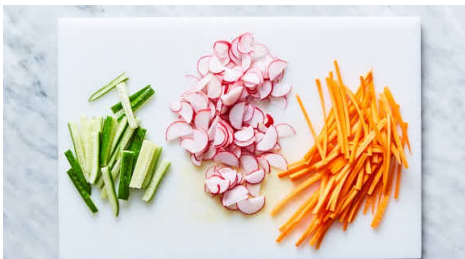
1. Marinate chicken

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



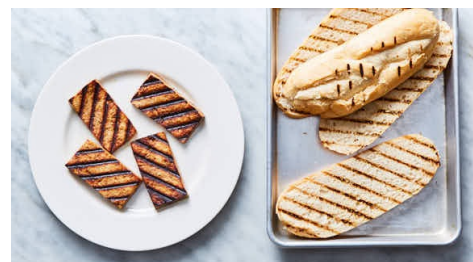
4. Make spicy mayo

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 **chili garlic sauce**. 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.



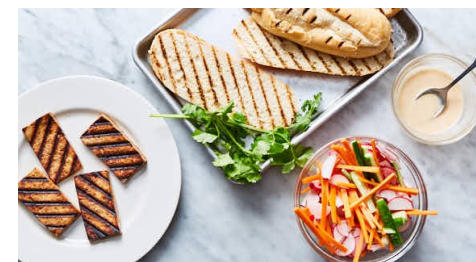
5. Grill chicken & bread

Lightly **oil** grill pan or a rimmed baking sheet. Remove **chicken** from marinade, and pat dry. Grill or broil chicken until crisp and charred in spots and cooked through, 3-5 minutes per side. 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

Spread **spicy mayo** on cut sides of **baguettes**. Sandwich **grilled chicken** between baguettes and top with **some of the pickled veggies**. Top with **cilantro**. Serve **remaining pickled veggies** on the side. Enjoy!