





Grilled Chicken Bánh Mì

with Pickled Veggies & Sriracha Mayo

 20-30min  2 Servings

Why is a lean chicken breast so good? It's protein packed with a neutral taste that is perfect for soaking up the sweet and savory teriyaki marinade. Layer it in a sandwich as delicious as a traditional bánh mì and you're in for a treat!

What we send

- 12 oz pkg boneless, skinless chicken breasts
- 2 oz teriyaki sauce ^{2,3}
- 3 oz carrots
- 1 cucumber
- 1 bag radishes
- garlic
- 2 (1 oz) mayonnaise ^{1,2}
- 2 pkts Sriracha
- 2 mini baguettes ^{2,3}
- 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

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

Nutrition per serving

Calories 900kcal, Fat 33g, Carbs 105g, Protein 53g



THIS IS A CUSTOMIZED RECIPE STEP

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

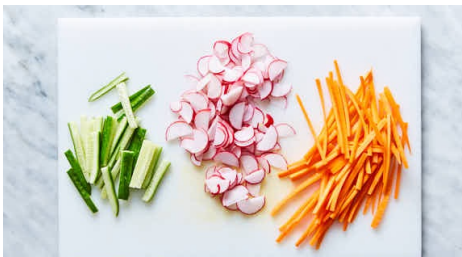
1. Marinate chicken

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.



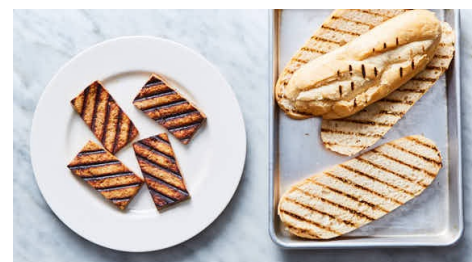
4. Make Sriracha mayo

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.



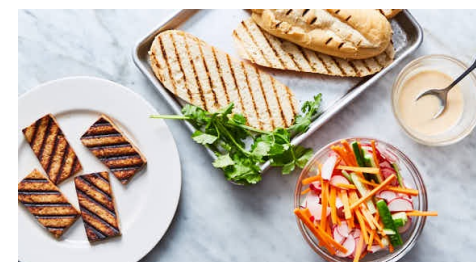
5. Grill chicken & bread

Lightly **oil** grill pan or a rimmed baking sheet. Remove **chicken** from marinade, and pat dry. Grill or broil **chicken** until 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 **Sriracha 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!