

# DINNERLY



## Plant-Based Chik'n Banh Mi Salad

Developed by Our Registered Dietitian



20-30min



2 Servings

Banh mi as a salad? You already have our attention. But topped with crispy breaded plant-based chik'n? We need it now! This dish has all the components of the famous sandwich you love, like pickled radishes and carrots, an umami-driven hoisin sauce, and a spicy mayo. But the cherry—well, chicken—on top is this meatless wonder. We've got you covered!

## WHAT WE SEND

- 1 radish
- 2 carrots
- 7 oz pkg plant-based chik'n cutlet<sup>1</sup>
- 2 oz hoisin sauce<sup>2,3,1</sup>
- 2 oz mayonnaise<sup>4,3</sup>
- 1 pkt Sriracha
- 1 bunch green leaf lettuce

## WHAT YOU NEED

- apple cider vinegar (or vinegar of your choice)
- sugar
- kosher salt & ground pepper
- neutral oil

## TOOLS

- medium nonstick skillet

## COOKING TIP

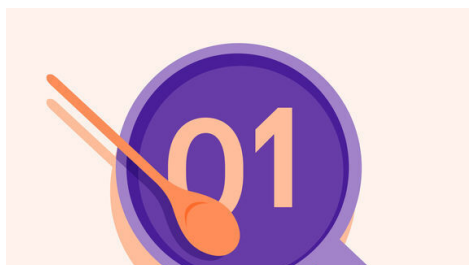
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## ALLERGENS

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

## NUTRITION PER SERVING

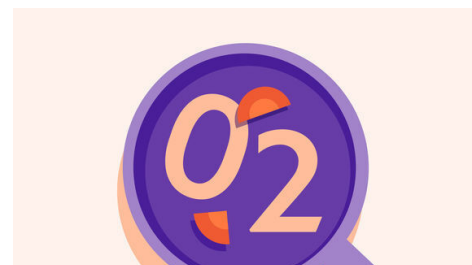
Calories 680kcal, Fat 41g, Carbs 59g, Protein 20g



### 1. Pickle carrots & radishes

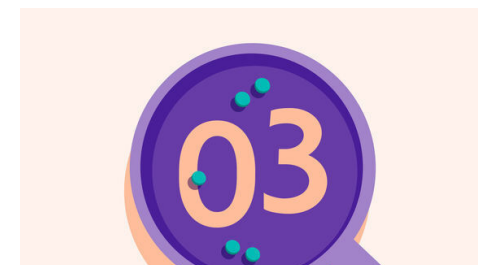
Thinly slice **radish**. Using a vegetable peeler, shave **carrots** into ribbons; cut ribbons in half crosswise.

In a medium bowl, combine **2 tablespoons each of vinegar and water**, **1 teaspoon sugar**, and **½ teaspoon salt**; whisk until sugar is dissolved. Add radishes and carrots and toss well. Set aside to pickle.



### 2. Cook chik'n cutlets

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add **chik'n cutlets** and cook until golden brown, crispy, and warmed through, 2–4 minutes per side (reduce heat if browning too quickly). Transfer to a plate and lightly season with **salt** and **pepper**.



### 3. Prep sauces & lettuce

Thin **hoisin** with **2 teaspoons water**.

In a small bowl, stir together **mayonnaise** and **sriracha** (use less according to heat preference).

Trim and discard end from **lettuce**, then chop or tear into bite-sized pieces. Toss in a medium bowl with **1–2 teaspoons of the pickling liquid** and a **pinch each of salt and pepper**.



### 4. Serve

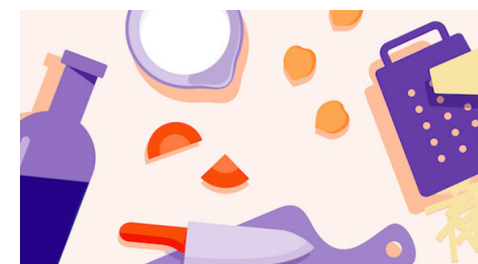
Top **lettuce** with **pickled veggies** and **chik'n cutlets**.

Serve **chik'n banh mi salad** drizzled with **hoisin** and **spicy mayo**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!