

DINNERLY



Bánh Mì Salad & Ready to Heat Chicken Cutlet

Developed by Our Registered Dietitian



20-30min



2 Servings

Bánh mì as a salad? You already have our attention. But topped with crispy breaded chicken cutlets? 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 ready-to-heat wonder. We've got you covered!

WHAT WE SEND

- 1 radish
- 2 carrots
- ½ lb pkg ready to heat chicken cutlet^{1,3,7}
- 2 oz hoisin sauce^{1,6,11}
- 2 oz mayonnaise^{3,6}
- ½ oz chili garlic sauce
- 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

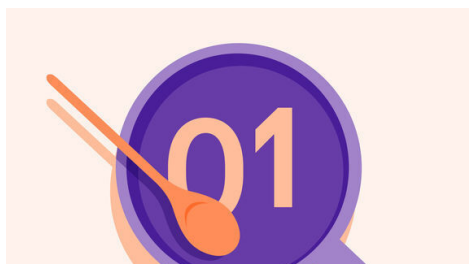
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ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

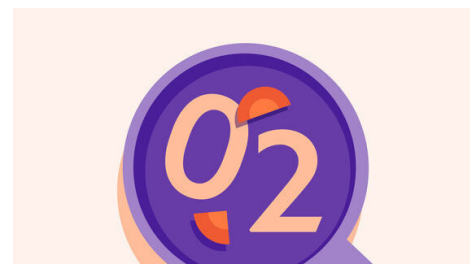
Calories 680kcal, Fat 41g, Carbs 59g, Protein 20g



1. Pickle carrots & radishes

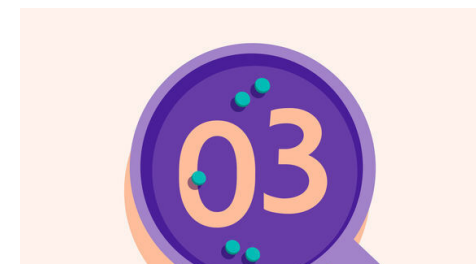
Thinly slice **radish**. Using a vegetable peeler, shave **carrots** into ribbons; cut ribbons in half crosswise.

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 chicken cutlets

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add **chicken 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**.

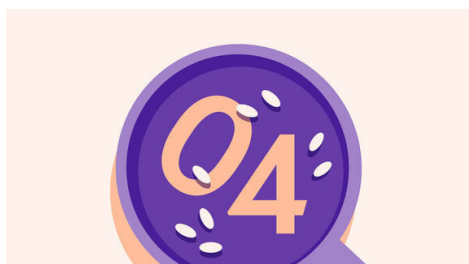


3. Prep sauces & lettuce

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

In a small bowl, stir together **mayonnaise** and **chili garlic sauce**.

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

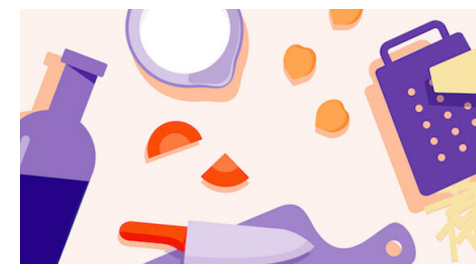
Top **lettuce** with **pickled veggies** and **chicken**.

Serve **chicken bánh mì 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!