

Banh Mi



Serving: 2



Cooking Time: 20 mins



Level: Easy



INGREDIENTS

½ cup rice vinegar
¼ cup white sugar
¼ cup water
¼ cup matchstick-cut carrots
¼ cup peeled and matchstick-cut daikon radish
¼ cup thinly sliced white onion
1 skinless, boneless chicken breast half
1 pinch garlic salt, or to taste
ground black pepper to taste
1 (12 inch) French baguette
4 tablespoons mayonnaise
¼ cup thinly sliced cucumber
1 tablespoon fresh cilantro leaves
1 small jalapeno pepper, cut into 1/16-inch-thick matchsticks
1 wedge lime

PREPARATION

1. Combine rice vinegar, sugar, and water in a saucepan. Bring to a boil over medium heat, stirring until sugar has dissolved.
2. Place carrot, radish, and onion in a bowl. Pour in cooled vinegar mixture and let marinate at least 30 minutes. Preheat the broiler. Lightly oil a slotted broiler pan.
3. Sprinkle chicken breast with garlic salt and pepper.
4. Place chicken on the prepared pan and broil, about 6 minutes per side. Place chicken on a cutting board. Cut into bite-sized pieces.
5. Slice baguette in half lengthwise. Pull out the soft center of the bread, leaving a cavity for the fillings.
6. Lightly toast baguette under the broiler.
7. Spread each half of toasted baguette with mayonnaise. Layer chicken on the bottom half of the bread. Top with cucumber, drained pickled vegetables, cilantro, and jalapeno. Squeeze lime wedge over fillings and cover with top half of baguette.
8. Cut into two 6-inch sandwiches to serve.