

GRILLED CHICKEN BANH MI

Why go out when you can make a delicious grilled chicken banh mi at home? Enjoy the savoury, tangy and fresh flavours of this Vietnamese sandwich featuring marinated grilled chicken, pickled vegetables and tasty banh mi rolls right from your own kitchen. Recipe supplied by Bakers Maison.

NORMAL | 60 MINUTES | 7 MINUTES | 4 SERVES

Ingredients

- 2 x 2 pack of Bakers Maison Banh Mi Rolls
- 4 boneless chicken breasts
- 1/2 cup mayonnaise
- 1 cup julienned carrots
- 1 cup julienned cucumber
- 1/4 cup rice vinegar
- 2 tablespoons sugar
- 1 teaspoon salt
- 1/2 cup fresh cilantro leaves
- 2 birds eye chillies, thinly sliced
- 1/2 cup pork or chicken pate

Marinade for chicken

- 3 tablespoons soy sauce
- 2 tablespoons fish sauce
- 2 cloves garlic, minced
- 1 tablespoon lime juice
- 1 tablespoon vegetable oil

Instructions

1. Mix marinade ingredients and coat the chicken. Marinate for 1 hour.
2. Mix rice vinegar, sugar and salt. Add carrots and cucumber. Let it sit for 30 minutes.
3. Cut thin slices of marinated chicken and grill over medium-high heat for 6-7 minutes per slice.

Assemble Sandwiches

1. Mix mayonnaise siracha and add on one side of the banh mi roll.
2. Spread pate on the other side of each banh mi roll.
3. Add grilled chicken, pickled vegetables, cilantro and the birds eye chillies.