

CHICKEN BANH MI



Ingredients:

2	Large	Carrots, peeled and shredded (about 1 cup)
½	Large	Cucumber, peeled, halved lengthwise, seeded, sliced thin
½	Medium	Daikon Radish, peeled and shredded (about 1 cup)
3	Medium	Limes, zested and juiced
3	Tablespoons	Brown Sugar, packed
¼	Cup	Fish Sauce, divided
½	Cup	Water
4	Cups	Cooked Chicken, shredded into bite-sized pieces
½	Cup	Mayonnaise
2	Tablespoons	Sweet Thai Chili Sauce
4	8 inch	Sub Buns, Split lengthwise and toasted
1	Recipe	Smoked Chicken Pate (see separate recipe)
½	Cup	Cilantro leaves

Directions:

1. Combine carrots, cucumber and radish in a bowl with 2 Tbl lime juice and 1 Tbl fish sauce. Let sit fifteen minutes, then drain.
2. Combine brown sugar, 3 Tbl lime juice and 3 Tbl fish sauce, stirring until sugar is dissolved. Add chicken and toss to coat. In a separate bowl whisk together the mayonnaise, chili sauce and lime zest. Set aside.
3. Spread 2 – 3 tablespoons smoked chicken pate' on the bottom bun. Top with pickled vegetables, chicken and cilantro leaves. Spread about 1 tablespoon of the Thai chili mayonnaise on the top bun and enjoy.

Note: Although not traditional on a Banh Mi, I like the tang a pickled onion brings to the sandwich. To do a quick pickle – slice a medium red onion thinly and put in a 1 quart mason jar. Bring ¾ cup of apple cider vinegar, ¼ cup balsamic vinegar, ½ cup water, 1 Tablespoon sugar and 1 teaspoon salt to a boil, stirring until sugar is dissolved. Pour over onions in the jar and let sit 15 – 30 minutes.