

# EASY BAHN MI



**Prep time:** under 30 minutes each

**Serves:** 4 people, per dinner

**Pairs well with:** light crisp beer, or a tall glass of cold Perrier with a lime

## Sandwich Ingredients:

- 4 sandwich sized French bread rolls
- ½ of a rotisserie chicken, shredded into mid sized chunks

## Sauté Sauce:

- 1 Tbsp fish sauce
- 1 Tbsp soy sauce
- ¼ tsp. sesame oil
- 1 tsp. maple syrup
- 1 tsp. sweet chili sauce

## Bahn Mi Sauce:

- ¼ cup mayonnaise
- 1 tsp. rice vinegar
- 1 tsp. sweet chili sauce
- ½ tsp. curry powder
- ¼ tsp. sriracha sauce

## Quick Pickle Ingredients:

- 1 cup thinly sliced cucumber
- 1 cup julienned carrot (or just use a regular peeler to shred thinly)
- ½ cup white vinegar
- ½ cup rice vinegar
- 1 cup water
- 2 Tbsp sugar
- 1 tsp. kosher salt
- \*garnish\* cilantro

## Method:

1. Start by quick pickling your vegetables. In a small bowl, mix together the vinegars, water, sugar, salt, and give it a good stir.
2. Add in your carrots and cucumber, making sure they are covered by the liquid and let sit while you make the rest of the dinner. Keep marinating, and then drain off the liquid right before building your sandwich.
3. In a separate small bowl, make your bahn mi sauce by stirring together the mayo, rice vinegar, sweet chili sauce, and curry powder. Set aside.
4. In another small bowl, make your sauté sauce by mixing together the fish sauce, soy sauce, sesame oil, maple syrup, and sweet chili sauce.
5. In a medium nonstick or cast iron skillet, sauté your prepared chicken with the sauté sauce over low-medium heat until heated through and fragrant.
6. To build your sandwich, spread the bahn mi sauce on your rolls, divide the sautéed chicken between the four rolls, and top with your pickled vegetable and cilantro.
7. Dig in!

**Notes:**

- Costco has the best rotisserie chicken for this recipe due to their robust size.
- The sauté sauce, as well as the quick pickled veggies, can be made up to a day in advance and kept in the refrigerator (just keep it on the liquid).
- This recipe can be easily doubled.
- Rotisserie chickens freeze very well! Buy 1-2 chickens at a time, divide and prep them into dinner sized portions and freeze them in zip lock bags until ready to use.

## HOW DID YOU LIKE IT?

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