

Shrimp Bánh Mì

with Pickled Vegetables & Beet Salad

Bánh mì—a staple of Vietnamese cuisine—is an irresistible sandwich named for the crunchy, fluffy bread it's made with. ("Bánh" means "bread" and "mì" means "wheat" in Vietnamese.) In this recipe, we're turning bánh mì into a delicious dinner by filling the sandwiches with authentically spiced shrimp and a pair of complementary toppings: Vietnamese-style pickled onion and carrot, and spicy, creamy sriracha mayo. We're using the pickles again in a beet side salad, dressed with a unique vinaigrette featuring the pickling liquid for sweet, tangy piquancy.



Ingredients

10 Ounces Shrimp
2 Sandwich Rolls
1 Carrot
1 Red Beet
1 Red Onion
1 Bunch Cilantro

Knick Knacks

2 Tablespoons Sugar
2 Teaspoons Sriracha
¼ Cup Mayonnaise
¼ Cup Rice Vinegar
2 Teaspoons Shrimp Bánh Mì Spice Blend
(Chinese Five-Spice Powder, Lemongrass Powder & Garlic Powder)

Makes 2 Servings

About 680 Calories Per Serving

Prep Time: 15 min | Cook Time: 30 to 40 min



1



Prepare the ingredients:

Preheat the oven to 400°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut off and discard the ends of the beet; peel and medium dice on a paper towel-lined cutting board. Peel, halve and thinly slice the onion. Peel and grate the carrot. Slice the rolls lengthwise, leaving them intact. Pick the cilantro leaves off the stems; discard the stems. To make the sriracha mayo, in a bowl, combine the **mayonnaise** and **as much of the sriracha as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper to taste. Pat the shrimp dry with paper towels; place in a bowl. Season with salt, pepper and the **spice blend**; toss to coat.

2



Cook the beet:

Add the **beet** to the pot of boiling water. Cook 24 to 26 minutes, or until tender when pierced with a knife. Drain thoroughly and transfer to a medium bowl.

3



Pickle the vegetables:

While the beet cooks, in a medium pan (nonstick, if you have one), combine the **carrot**, **onion**, **vinegar**, **sugar** and $\frac{1}{3}$ **cup of water**; season with salt and pepper. Heat to boiling on high. Once boiling, cook, stirring frequently, 1 to 2 minutes, or until the sugar has dissolved and the liquid is slightly reduced in volume. Transfer the mixture to a heatproof bowl and set aside to pickle, stirring occasionally, for at least 10 minutes. Rinse and wipe out the pan.

4



Make the salad:

To the bowl of **cooked beet**, add $\frac{1}{4}$ of the **pickled vegetables** and **2 tablespoons of the pickling liquid**. Drizzle with olive oil and toss to combine; season with salt and pepper to taste.

5



Cook the shrimp:

In the pan used to pickle the vegetables, heat 2 teaspoons of oil on medium-high until hot. Add the **seasoned shrimp**; cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and cooked through. Remove from heat.

6



Toast the rolls & plate your dish:

Place the **rolls** on a sheet pan. Toast in the oven 2 to 4 minutes, or until crispy. Spread a layer of the **sriracha mayo** into each roll. Top with the **cooked shrimp**, **remaining sriracha mayo** and **remaining pickled vegetables** (draining before adding). Divide between 2 plates and serve with the **salad**. Garnish with the **cilantro**. Enjoy!