

Open-Faced Spicy Chicken Bánh Mì

with Sesame Cabbage Slaw

Tonight's chicken bánh mì features all the classic components of the celebrated Vietnamese sandwich: pickled vegetables, juicy chicken, spicy sauce and a perfectly crusty baguette. To prepare the vegetables, you'll cook hearty carrot directly in the sweet and tangy pickling liquid, before pouring it all over delicate slices of cucumber, seamlessly melding the flavors and locking in their signature crunchy texture. Hoisin-dressed red cabbage slaw and a sprinkling of cilantro complete the meal.

Blue Apron Wine Pairings

Kōtuku Sauvignon Blanc, 2016

Cristián Pino Belmar Sauvignon Blanc, 2015



Ingredients

- 2 Boneless, Skinless Chicken Thighs
- 1 Small Baguette
- 1 Carrot
- 1 Persian Cucumber
- ½ Pound Red Cabbage
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Rice Vinegar
- 1 Tablespoon Hoisin Sauce
- 1 Tablespoon Red Wine Vinegar
- 1 Tablespoon Sambal Oelek
- 1 Tablespoon Sesame Oil
- 1 Tablespoon Sugar
- ¼ Cup Mayonnaise

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/1097

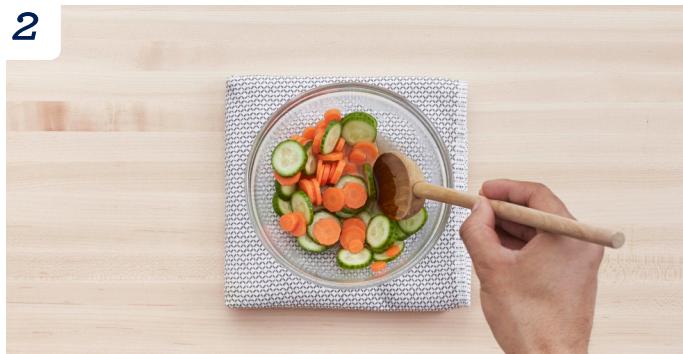
1



Prepare the ingredients & make the spicy mayonnaise:

Preheat the oven to 450°F. Wash and dry the fresh produce. Peel the carrot and thinly slice into rounds. Thinly slice the cucumber into rounds and place in a large, heatproof bowl. Cut out and discard the cabbage core; thinly slice the leaves. Halve the baguette. Roughly chop the cilantro leaves and stems. In a bowl, combine $\frac{3}{4}$ of the mayonnaise, half the rice vinegar and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

2



Pickle the vegetables:

In a small pot, combine the **carrot**, a **big pinch of salt**, **half the sugar**, the **remaining rice vinegar** and **2 tablespoons of water**. Season with salt and pepper. Heat to boiling on high. Once boiling, cook, stirring frequently, 30 seconds to 1 minute, or until the sugar has dissolved. Carefully pour into the bowl of **cucumber**. Set aside to pickle, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

3



Make the slaw:

While the vegetables pickle, in a large bowl, combine the **cabbage**, **sesame oil**, **hoisin sauce**, **red wine vinegar**, **remaining mayonnaise** and **remaining sugar**. Stir to combine and season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

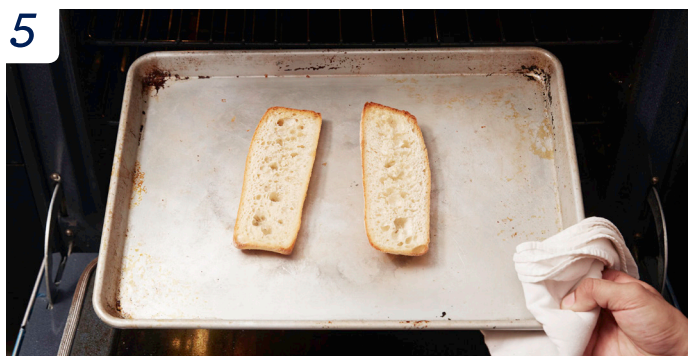
4



Cook & chop the chicken:

While the slaw marinates, pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 4 to 5 minutes on the first side, or until lightly browned. Flip and add $\frac{3}{4}$ cup of water (be careful, as the water may splatter). Cook 6 to 8 minutes, or until the chicken is cooked through and the water has cooked off. Transfer to a cutting board. When cool enough to handle, roughly chop the cooked chicken.

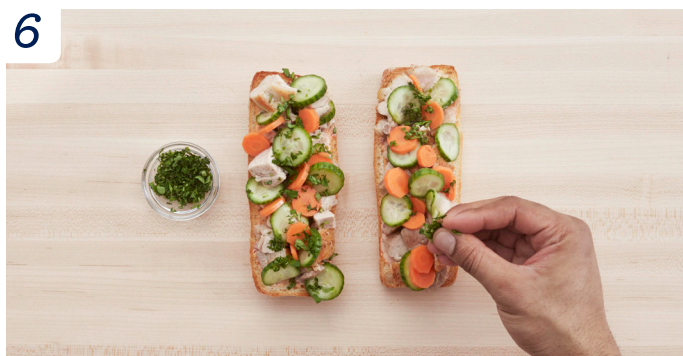
5



Toast the baguette:

While the chicken cooks, place the **baguette** on a sheet pan, cut sides up. Toast in the oven 6 to 8 minutes, or until lightly browned and crispy. Remove from the oven and transfer to a clean, dry work surface.

6



Finish the bánh mì & plate your dish:

Spread a thin layer of the **spicy mayonnaise** onto the cut sides of the **toasted baguette**. Top with the **chopped chicken** and **pickled vegetables** (draining before adding). Garnish with the **cilantro**. Divide the finished bánh mì and **slaw** between 2 dishes. Enjoy!