

# Bánh Mì Bites



Layers and layers of flavors, Bánh Mì has a little bit of everything — savory, tangy, hot, cold, crunchy, spicy, you name it.

---

<b>PREP TIME</b>	20 mins. (5 hours marinating)	<b>TOTAL TIME</b>	45 mins.
<b>COOK TIME</b>	25 mins.	<b>SERVINGS</b>	12

---

## Ingredients

### FOR PICKLED CARROTS & DAIKON

- 1 cup Carrots, peeled, julienned matchstick size
- 1 cup Daikon Radish, peeled, julienned matchstick size
- 1 Tsp. Salt
- 1/4 cup plus 2 Tsp. White Sugar
- 1/2 cup White Vinegar
- 1/2 cup Warm Water

### FOR BÁNH MÌ

- 1 French Baguette
- 1 lb. Chicken Breast Tenders
- 1/4 cup All-purpose Flour
- 1/2 Tsp. Salt
- 1/4 Tsp. Freshly Ground Black Pepper
- 1 egg, beaten
- 1 cup Panko Bread Crumbs
- 2-3 Tbsp. Vegetable Oil, for frying
- 1/2 cup English Cucumber, thinly sliced
- 1/2 cup Red Radish, thinly sliced
- 3 Tbsp. Mayonnaise (or store-bought Sriracha Mayo)

## Instructions

### PICKLED CARROTS & DAIKON

1. The night before or early morning of the party, combing carrots, daikon, 1 Tsp. salt, and 2 Tsp. sugar. Massage with hands for 2-3 minutes until veggies become bendy and flexible.
2. Rinse veggies off with water and place in an airtight container.
3. Combine 1/4 cup sugar, 1/2 cup of white vinegar and 1/2 cup of warm water into a small bowl and stir until sugar dissolves.
4. Pour mixture over carrots and daikon. Fold in, coating all the veggies.
5. Cover and refrigerate for at least 5 hours or more.

### BÁNH MÌ

1. Preheat oven to 375° F.
2. Set up a dredging station with 3 dishes. In one dish, mix flour, 1/2 Tsp. salt and 1/4 Tsp. pepper. In another dish, beat the egg. In the final dish, place the panko breadcrumbs.
3. Dredge the chicken tenders in flour mix, shaking off excess, then egg, shaking off excess, then breadcrumbs. Set aside.
4. Heat vegetable oil in large skillet over medium-high heat.
5. In two batches, fry the chicken, turning once, until both sides are golden brown. Place on baking sheet.
6. Bake chicken for 12-15 minutes or until juices run clear.
7. While chicken is baking, make Sriracha Mayo. Combine mayonnaise with 1/4 Tsp. - 1/2 Tsp. Sriracha Chili sauce, to preferred heat level.
8. Assemble Bánh Mì: Slice baguette lengthwise in half. Slather bottom with Sriracha Mayo. Top with chicken. Layer with cucumbers, radishes, cilantro, about 1/2 cup of carrots and daikon, removed from their liquid, and optional jalapeños or serranos.

## Ingredients

- 1/4 Tsp.-1/2 Tsp. Sriracha Chili Sauce (or store-bought Sriracha Mayo)
- 2-3 Sprigs of Cilantro, stems removed
- 2-3 jalapeno or serrano peppers, thinly sliced (optional)

## Instructions

9. Slice Bánh Mì into 12 sections.
10. Serve immediately.

### **Pro Tip:**

This sandwich is best served hot. You can make the chicken in advance and reheat closer to serving, if needed. Do not assemble entire sandwich in advance.