

Banh Mi-Style Chicken Sandwiches

This is my version of a sweet, hot, spicy—and delightfully messy—sandwich that's popular in Vietnam.

Four 8-inch soft
baguettes, split
1/4 cup light
mayonnaise

2 Tbsp sriracha
(Thai hot sauce)

2 cooked chicken
breasts, sliced

1/4 cup sweet
red chili sauce

1 to 2 jalapeños,
thinly sliced

2/3 English
cucumber,
peeled and
thickly sliced

Mint and cilantro
leaves

2 cups shredded
lettuce

1/2 cup shredded
carrots

1 Tbsp seasoned
rice vinegar

To make the sandwich, spread both sides of the baguettes with mayonnaise and sriracha. Arrange chicken over the bottom halves and moisten with chili sauce. Add jalapeños, cucumber, and herbs, then drizzle with more sauce. Toss the lettuce and carrots with the vinegar, add to the sandwiches, then finish with more chili sauce, if you'd like. Add top halves and serve with lots of napkins.

Serves 4. Per serving: 280 calories, 22g carbs, 17g protein, 40mg cholesterol, and 13g fat.

