

# 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.

