

Banh-Mi Style Vietnamese Baguette

Yield: 2 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-style-french-bread-recipe>

Ingredients:

- 2 mushroom caps portobello, sliced
- 2 teaspoons olive oil
- pepper
- salt
- 1 carrot sliced into sticks
- 1 daikon white radish, sliced into sticks
- 1 cup rice vinegar
- 1/2 cup fresh lime juice
- 1/2 cup cold water
- 1/2 cup lime juice chilled
- 2 teaspoons soy sauce
- 1 teaspoon nuoc mam Vietnamese fish sauce
- 1/2 teaspoon toasted sesame oil
- 2 tablespoons canola oil
- 2 teaspoons minced garlic
- 1/3 cup white sugar
- 1/3 cup cold water
- 1 jalapeno pepper thinly sliced
- 8 sprigs fresh cilantro with stems
- 1 cucumber medium, sliced into thin strips
- 2 sprigs thai basil fresh
- 2 baguettes 7 inch French bread, split lengthwise

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 94 grams
3. Fat: 21 grams

4. Fiber: 6 grams
 5. Protein: 11 grams
 6. SaturatedFat: 2 grams
 7. Sodium: 1150 milligrams
 8. Sugar: 43 grams
-

Thank you for visiting our website. Hope you enjoy Banh-Mi Style Vietnamese Baguette above. You can see more 16 vietnamese style french bread recipe You must try them! to get more great cooking ideas.