

Banh Mi Ga ~ Vietnamese Chicken Sandwich

Yield: 6 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/daikon-pickle-recipe-vietnamese>

Ingredients:

- 6 baguettes Vietnamese style
- grilled chicken lemongrass
- pickle daikon carrot
- 1 English cucumber large, sliced in long slices/thin wedges
- cilantro
- herbs
- spicy mayonnaise
- 2 pounds boneless chicken breasts
- 3 tablespoons brown sugar
- 2 tablespoons chopped garlic
- 2 tablespoons shallot chopped, or yellow onion
- 2 stalks lemongrass trimmed and finely chopped
- 2 teaspoons soy sauce
- 3 tablespoons fish sauce
- 2 tablespoons oil
- 1 large carrot peeled and cut into thick matchsticks
- 1 pound daikon around 2 inches in diameter, peeled and cut into thick matchsticks
- 1 teaspoon salt
- 1/2 cup sugar
- 2 3/4 cups distilled white vinegar
- 1 cup lukewarm water

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 115 milligrams
4. Fat: 13 grams

5. Fiber: 4 grams
 6. Protein: 48 grams
 7. SaturatedFat: 2.5 grams
 8. Sodium: 1900 milligrams
 9. Sugar: 27 grams
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