

Vietnamese Banh Mi

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-banh-me-recipe>

Ingredients:

- 1 french bread 6- to 8-inch length, /baguette, split, or substitute a kaiser roll, sliced open
- butter
- mayonnaise Real Mayonnaise
- pate
- chicken meat
- ham Vietnamese, / Cha Lua- cut into strips, I used store-bought
- chicken liver pate I buy from Vietnamese Store
- 1 slice jalapeno
- Sriracha chili sauce optional
- fresh coriander sprigs
- cucumber Fresh, seeded and julienned
- 1 cup daikon julienned, /radish
- 1 cup carrot julienned
- 3 tablespoons sugar
- 1/4 cup vinegar
- 1 tablespoon salt

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 25 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 2210 milligrams
9. Sugar: 14 grams

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