

Vietnamese Chicken Sandwich (Bánh Mí)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bbq-chicken-sandwich-recipe>

Ingredients:

- 2 boneless skinless chicken breasts small
- 1/4 teaspoon garlic powder
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper
- 2 tablespoons rice vinegar
- 1/2 cup water
- 1 dash salt
- 2 carrots peeled and sliced into matchsticks
- 1 cucumber sliced into thin rings
- 1/2 bunch fresh cilantro
- 3 tablespoons mayonnaise
- 2 tablespoons hoisin sauce
- 1/2 teaspoon Sriracha hot sauce
- 2 rolls crusty french style, or Banh Mi Rolls if you can find them

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 65 milligrams
4. Fat: 8 grams
5. Fiber: 5 grams
6. Protein: 25 grams
7. SaturatedFat: 2 grams
8. Sodium: 540 milligrams
9. Sugar: 8 grams

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