

# Grilled Vietnamese Chicken Banh Mi

Yield: 4 min  
Total Time: 45 min

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

## Ingredients:

- 1 pound boneless skinless chicken thighs or breast, if chicken breast is thick, slice them thin lengthwise
- 3 tablespoons cooking oil
- 3 cloves fresh garlic minced
- 2 tablespoons fish sauce or soy sauce, but fish sauce tastes totally better
- 1/2 teaspoon fresh cracked black pepper
- 1 French baguette soft centered crumb, crispy crust
- 1/4 cup pork liver pate or to taste
- 2 tablespoons mayonnaise or to taste
- 1 teaspoon hot sauce or to taste
- 1 teaspoon soy sauce or to taste
- pickled carrots
- daikon
- fresh cilantro
- 1 slice chili pepper
- 1 slice cucumber

## Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 110 milligrams
4. Fat: 21 grams
5. Fiber: 3 grams
6. Protein: 35 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 1500 milligrams
9. Sugar: 5 grams

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