

Lemongrass Chicken Banh Mi

Yield: 4 min
Total Time: 90 min

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

Ingredients:

- 2 carrots julienned
- 1 cup daikon radish julienned
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 3 tablespoons rice wine vinegar
- 2 teaspoons sesame oil
- 4 tablespoons vegetable oil divided
- 2 tablespoons fish sauce
- 1 tablespoon oyster sauce
- 1/2 teaspoon red pepper flakes
- 2 teaspoons sugar
- 2 shallots peeled
- 3 cloves garlic
- 2 stalks lemongrass fresh, cut into pieces
- 2 teaspoons lime zest
- 6 boneless, skinless chicken thighs about 1 1/2 pounds, or 675 grams
- 1/4 cup mayonnaise
- 2 teaspoons Sriracha
- 1 tablespoon lime juice
- 1 baguette cut into 4 equal pieces, each cut in half
- 1 jalapeño de-seeded and thinly sliced
- 1 cup cilantro

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 110 milligrams
4. Fat: 26 grams
5. Fiber: 2 grams

6. Protein: 40 grams
 7. SaturatedFat: 3.5 grams
 8. Sodium: 1590 milligrams
 9. Sugar: 13 grams
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