



# CRISPY PICKLE BANH MI



A toasted baguette topped with Asian BBQ pork, **Battered Pickle Chips**, sliced jalapeños, pickled daikon radish and carrots, fresh cilantro and spicy mayonnaise. Yield: 1 Serving

## Crispy Pickle Banh Mi Ingredients:

6 Each	<b>Battered Pickle Chips</b> [#0274120], Prepared According to Package Directions
1 Each	Baguette, Split & Toasted
¼ Cup	Jalapeño Peppers, Sliced
6 Oz.	Asian BBQ Pork, Prepared & Sliced
1 Tbsp.	Cilantro Leaves
2 Tbsp.	Sriracha Mayonnaise

## Pickled Radish & Carrots Ingredients:

½ Cup	White Vinegar
2 Tbsp.	Sugar
2 Tbsp.	Daikon Radish, Shredded
2 Tbsp.	Carrots, Shredded

## Directions:

1. Heat a small saucepot with the vinegar and sugar on medium heat until the sugar dissolves.
2. Once the vinegar begins to simmer, add in the daikon radish and carrots, simmer for 1 minute.
3. Pour the vegetables into a storage container and refrigerate until chilled to make the pickled daikon radish and carrots.
4. Open the baguette and place the jalapeño peppers, Asian BBQ pork, pickled daikon radish and carrots, **Battered Pickle Chips** and cilantro leaves on the bottom half.
5. Spread the top half with the sriracha mayonnaise and close the sandwich.

