

Five-Spice Chicken Banh Mi

Level: Easy

Serves: 1

Prep Time: 5 minutes

Cook Time: -



1 croissant or French baguette roll (about 7 inches)

Mayonnaise, to taste

5 to 7 slices five-spice chicken (recipe follows)

$\frac{1}{4}$ to $\frac{1}{2}$ cup do chua (Vietnamese pickled daikon radish & carrots), to taste

2 to 3 slices seeded cucumber (see Notes below)

1 to 3 cilantro sprigs, washed and completely dried

Sriracha, to taste (optional)

Cut croissant in half lengthwise. (If using a French baguette roll, cut in half lengthwise, hollow out most of the insides of the roll, and toast lightly in a 325° toaster oven until lightly crisp. Cool slightly.) Spread the inside of the croissant or toasted French baguette roll with mayonnaise. Layer the remaining ingredients: Chicken slices, do chua, cucumber slices, cilantro, and sriracha (if desired). Serve immediately.

Five-Spice Chicken (Prep Time: 15 minutes, Marinate & Cook Time: 1.5 hours, Serves: About 8):

$\frac{1}{4}$ cup shoyu (soy sauce)

6 garlic cloves, minced

$\frac{1}{2}$ a yellow onion, finely minced

2 Tbsp. Vietnamese fish sauce

1 Tbsp. white granulated sugar

2 tsp. Chinese five-spice powder

6 large, boneless skinless chicken thighs

In a small bowl, combine everything except the chicken. Place chicken in a 9x13 baking pan. Pour five-spice marinade over the chicken, coating every piece. Marinate for one hour in the refrigerator, turning the chicken over every 10 minutes. Cook chicken on a large grill pan on medium high heat, about 6 to 10 minutes per side. Cut into slices. If chicken is still undercooked, place chicken slices back on the grill pan to cook a few minutes longer. Do not overcook, chicken will be dry.

Notes:

- First I cut the ends off the cucumber, then I cut it in half, dig out the seeds with a spoon, then cut the halves into long slices.
- If using a French baguette roll, save the discarded insides to make bread crumbs later.
- Recipe adapted from The Electric Kitchen, Hawaiian Electric Co.