



Lunch, Cream Cheese

Grilled Chicken Bahn Mi

Prep time: 30-45 minutes Cook Time: Servings: 4

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|----------------------------------|------|------------------------------|------------|
| Boneless chicken breast | | | 1½ lbs |
| Baguettes | | Cut in Half for 4 sandwiches | 2 loafs |
| Chili Hoisen Cream Cheese Spread | | | 1/2 cup |
| Garlic | | Minced | 2 cloves |
| Fresh Jalapeno | | Sliced | 1 |
| Ginger root | | Peeled and minced | 1 |
| Carrots | | Peeled and Julienne | 2 |
| Daikon radish | | Peeled and Julienne | 1 |
| Cilantro | | Chopped | 1/2 Bunch |
| Rice wine vinegar | | | 1/4 Cup(s) |
| Soy sauce | | | ¼ Cup(s) |
| Sugar | | | 1 Tbsp. |
| Black pepper | | | 1/2 tsp |
| Kosher salt | | | 1/2 tsp |

Instructions

1. Marinate the chicken breast with the soy, garlic, ginger, and black pepper for an hour prior to cooking.
2. Grill the chicken turning every 2 minutes until cooked through, about 15-20 minutes.
3. Slice open the baguette halves, and spread the Hoisen Cream Cheese onto the sandwiches.
4. Slice the chicken, and stack on the heels of the baguette.
5. Top the sandwiches with the remaining ingredients.

