



Lunch, Cream Cheese

## Grilled Chicken Bahn Mi

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

### Ingredients

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

## **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 tops of the sandwiches.
4. Slice the chicken, and stack on the heels of the baguette.
5. Top the sandwiches with the remaining ingredients.

