

Banh Mi Sandwich (peanut butter chicken)

DelightMeMonthly

prep time

10 minutes,
plus 10 minutes
assembly

cook time

20 minutes

serves

4 sandwiches

Ingredients you need

Peanut Butter Chicken

2 chicken breasts

2-3 Tbsp. chunky peanut butter

2 Tbsp. soy sauce

2 Tbsp. hot sauce

1 tsp Montreal steak seasoning

1 tsp pepper flakes

1 sliced pickling cucumber

Shredded carrots

3 green onions

Fresh cilantro (coriander)

Beansprouts [optional]

Duck sauce [optional]

4 banh mi (hard shell bread rolls)

Honey Glaze

4 Tbsp. honey

4 Tbsp. apple cider vinegar

Instructions—Inspired by Rachel Ray

- 1 Cut chicken breasts into 1 1/2 inch chunks.

Combine remaining peanut butter chicken ingredients in a bowl.

Pour the mixture into a large skillet and cook uncovered until chicken reaches 165F. About 20 minutes. Stir occasionally and check for pink inside the chunks of chicken.
- 2 To make the glaze, add equal parts honey and apple cider vinegar to a small bowl, stir to combine.
- 3 Chop or shred the green onions, cilantro, and carrots. Slice the cucumber.
- 4 Assemble the sandwiches. Slice open the bread if necessary and add the peanut butter chicken, then the cucumbers and carrots with 1-2 tablespoons of glaze on each sandwich. Top with green onions and cilantro.

Tip: If making ahead, store ingredients in 3 separate containers from the bread.