



MARINATED CHICKEN BANH MI

Serving Size 1 SANDWICH
Recipe Yield 24 SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Hoagie Roll			24.00	each
Hoisin Aioli	Subrecipe		12.00	Tablespoons
Butter Lettuce Leaves			48.00	each
Marinated Chicken	Subrecipe		24.00	each
Sriracha			6.00	Tablespoons
Pickled Cucumber and Carrot Curls	Subrecipe		6.00	ounces
Jalapenos, fresh, sliced			96.00	slices
Cilantro leaves			1.00	ounces

Items needed: including equipment, smallwares, etc

GRILL

Procedure: including prep, cooking, assembly, finishing

1) Prepare grill for medium heat. Grill marinated chicken until it reaches 165F. Let rest for 5-10 minutes.

2) Build each hoagie as follows;
 1/2 tablespoon hoisin aioli on lid and heel of roll
 2 butter lettuce leaves
 1 chicken breast, thinly sliced
 1 tsp. drizzle of sriracha
 1/3 oz. Pickled vegetable curls, roughly 2 tablespoons
 Jalapenos, 4 slices
 Cilantro leaves for garnish

Notes :



(MARINATED CHICKEN BANH MI) SUB: MARINATED CHICKEN

Serving Size 1 CUP
Recipe Yield 24

SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Fish sauce			4.00	teaspoons
Lime juice			8.00	teaspoons
Rice wine vinegar			8.00	Tablespoons
Sambal oelek			4.00	Tablespoons
Garlic		finely chopped	4.00	Tablespoons
Ginger		peeled, chopped	8.00	teaspoons
Sugar			8.00	teaspoons
Cilantro			8.00	Tablespoons
Parsley			8.00	Tablespoons
Canola oil			8.00	Tablespoons
Chicken breasts		boneless, 4.5 to 5 oz. each	7.50	pounds

Items needed: including equipment, smallwares, etc

WHISK, BOWL

Procedure: including prep, cooking, assembly, finishing

1) Whisk all ingredients together in a mixing bowl.

2) Add chicken to marinade and hold cold overnight or for at least 2 hours before grilling.

Notes :



(MARINATED CHICKEN BANH MI)

SUB: HOISIN AIOLI

Serving Size	1 TABLESPOON				
Recipe Yield	24	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Mayonnaise			6.00	ounces	
Hoisin sauce			8.00	ounces	
		Total			

Items needed: including equipment, smallwares, etc

WHISK, BOWL, SQUEEZE BOTTLE

Procedure: including prep, cooking, assembly, finishing

1) Whisk all items together until fully incorporated.

2) Pour in squeeze bottle and hold cold.

Notes :



(MARINATED CHICKEN BANH MI)

SUB: PICKLED VEGETABLES

Serving Size	3 1/2 CUPS		
Recipe Yield	24	SERVINGS	

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Rice wine vinegar			6.00	cups
Water			3.00	cups
Sugar			1.50	cups
Kosher salt			6.00	Tablespoons
Garlic cloves			9.00	each
Jalapenos, fresh		thinly slices	9.00	each
Carrots		shaved thin, lengthwise, with vegetable peeler	3.00	pounds
Cucumbers		shaved thin, lengthwise, with vegetable peeler	3.00	pounds

Items needed: including equipment, smallwares, etc

SAUCEPAN, VEGETABLE PEELER

Procedure: including prep, cooking, assembly, finishing

1) Add vinegar, water, sugar, salt, garlic and jalapeno to a small saucepan. Heat and stir until the sugar and salt have dissolved. Remove from heat and let cool to at least room temperature.

2) For carrots and cucumbers, use a vegetable peeler to make long, thin curls of the vegetables about 4" long.

3) Add vegetable curls to the pickling brine and pickle overnight or for at least 2 hours before service.

Notes :