



FEATURED ON
KING'S HAWAIIAN
ORIGINAL
HOAGIE ROLL

MARINATED CHICKEN

Banh Mi



Marinated, grilled, and sliced chicken, butter lettuce, pickled cucumber and carrot curls, jalapeños, cilantro, sriracha, and hoisin aioli.

SERVING SIZE: 1 sandwich
YIELD: 24 servings

INGREDIENTS

- 24 each King's Hawaiian Original Hoagie Roll
- 24 tablespoons **Hoisin Aioli (subrecipe)**
- 48 each Leaves butter lettuce
- 24 each **Marinated Chicken Breasts (subrecipe)**
- 8 tablespoons Sriracha
- 6 pounds **Pickled Cucumber & Carrot Curls (subrecipe)**
- 96 each Slices fresh jalapeños
- 1 ounce Cilantro leaves

BUILD IT!

Prepare each sandwich to order as follows:

- 1 Spread ½ tablespoon Hoisin Aioli on each interior cut side of the hoagie roll.
- 2 Layer 2 pieces butter lettuce leaves into roll.
- 3 Thinly slice 1 Marinated Chicken Breast and shingle slices into roll on top of lettuce.
- 4 Drizzle chicken with 1 teaspoon sriracha, roughly 3 ½ ounces of Pickled Cucumber & Carrot Curls, 4 jalapeño slices, and garnish with cilantro leaves.
- 5 Serve hoagie whole.



MARINATED CHICKEN BREASTS

SERVING SIZE: 1 piece
YIELD: 24 servings

MAKE IT!



INGREDIENTS

4 teaspoons	Fish sauce
8 teaspoons	Lime juice
8 tablespoons	Rice wine vinegar
4 tablespoons	Sambal oelek
4 tablespoons	Garlic, finely chopped
8 teaspoons	Ginger, peeled and finely chopped
8 teaspoons	Sugar
8 tablespoons	Cilantro
8 tablespoons	Parsley
8 tablespoons	Canola oil
7 ½ pounds	Boneless, skinless chicken breasts, 4.5–5 ounces each

- 1 In a large bowl, combine all ingredients except for chicken and whisk until well combined.
- 2 Add chicken to marinade. Cover and let marinate in refrigerator at least 2 hours, or up to overnight, before grilling.
- 3 At time of service, preheat grill to medium heat. Grill chicken breasts until chicken reaches an internal temperature of 165°F. Hold warm for service.

HOISIN AIOLI

SERVING SIZE: 1 tablespoon
YIELD: 24 servings

MAKE IT!



INGREDIENTS

6 ounces	Mayonnaise
8 ounces	Hoisin sauce

- 1 Whisk mayonnaise and hoisin in a bowl until fully combined. Pour into a squeeze bottle and hold chilled until service.

PICKLED CUCUMBER & CARROT CURLS

SERVING SIZE: approx. 3 ½ ounces
YIELD: approx. 6 pounds

MAKE IT!



INGREDIENTS

6 cups	Rice wine vinegar
3 cups	Water
1 ½ cups	Sugar
6 tablespoons	Kosher salt
9 each	Garlic cloves
9 each	Jalapeños, thinly sliced
3 pounds	Carrots, shaved thin lengthwise with vegetable peeler
3 pounds	Cucumbers, shaved thin lengthwise with vegetable peeler

- 1 Add vinegar, water, sugar, salt, garlic, and jalapeño to a small saucepan. Heat gently until sugar and salt have completely dissolved. Remove from heat and let mixture cool to room temperature.
- 2 Add vegetable curls to the pickling brine and let pickle at least 2 hours before service.