

Chicken Banh Mi

Sliders

Ingredients

Serves 6 people

Pickled Carrots

- 4 carrots, cut into matchsticks
- 1 cup white vinegar
- 1 cup water
- 3 tablespoons white sugar
- 1 thai chili, chopped
- 1 teaspoon salt

Peanut Sauce

- 1/3 cup of peanut butter
- 1 1/2 tablespoons hoisin sauce
- 1/4 cup water
- 1 pinch salt
- 1 pinch pepper
- 1 pinch garlic powder

Slaw

- 1 cucumber, sliced into matchsticks
- 1/4 whole red onion, thinly shaved
- 1/2 handful cilantro, lightly torn
- 2 tablespoons mint, lightly torn
- 1 jalapeno, thinly shaved
- 1 pinch salt
- 1 teaspoon lemon juice

Panko Crusted Chicken

- 1 large chicken breast
- 2 cups panko bread crumbs
- 2 eggs
- 1 teaspoon chinese five spice
- 1 teaspoon ground ginger
- 1 teaspoon garlic powder
- 1 pinch salt, pepper
- 1/2 teaspoon onion powder

- 2 cups vegetable oil
- 6 brioche slider buns

Instructions

Bring vinegar and water to a boil in small pot. Add sugar, and stir until sugar is dissolved. Put carrots and thai chili in a glass jar, once sugar is dissolved pour vinegar mixture over carrots. Let mixture cool, then seal jar and refrigerate overnight to 3 days for best results.

Combine peanut butter, hoisin sauce, and spices in a small bowl. Bring water in a saucepan to a boil and add water to the bowl and thoroughly mix. Stir until sauce thickens. In a separate mixing bowl, combine all slaw ingredients and pickled carrots, then set aside.

Crack eggs into small mixing bowl and whisk. Combine panko bread crumbs with all spices in medium bowl. Cut chicken breast into thirds and slice each piece in half. Heat oil in small saucepan on medium heat. While oil heats, dunk chicken breasts in egg mixture and coat evenly in panko bread crumbs. Set aside while oil heats up. Once oil is bubbling, add crusted chicken into pan. Fry both sides for 5 minutes each until crispy and golden brown. Set aside on drying rack.

Lay out untoasted slider buns. Spread peanut sauce on top bun and put fried chicken on bottom bun. Assemble with slaw on top of fried chicken and serve!

*This recipe should be consumed immediately, any leftovers should be stored in airtight container and refrigerated.