

# Banh Mi

## Ingredients

- 1/6 Lebanese cucumber
- 1 tsp oil
- 2 tsp soy sauce
- 1/2 tsp minced garlic
- 2 tsp sweet chilli sauce
- 1 tsp oil (for cooking chicken)
- 1/2 chicken breast
- 1 long roll
- 2 tsp mayonnaise
- Sprigs of coriander



## Method

1. Collect all ingredients and equipment
2. Use a vegetable peeler to peel the carrot and cucumber into long strips
3. Combine oil, soy sauce, garlic and sweet chilli in a bowl.
4. Place the chicken in the bowl to marinate for 10 minutes.
5. Heat oil in the frying pan. Remove excess marinade from the chicken and cook until golden on each side and cooked through.
6. Cut the roll and spread with mayonnaise.
7. Cut the chicken into small pieces.
8. Fill the roll with lettuce, cucumber, chicken, carrot and coriander.