**Chicken Bahn Mi**

Are you hooked on Bahn Mi yet? These Vietnamese sandwiches are the perfect marriage of French and Vietnamese flavors. With tender chicken breast, pickled vegetables and a sweet Sriracha aioli served sandwich style, it’s comfort food with a twist. We’re serving ours with a Vietnamese Broccoli Slaw that had the test kitchen asking for seconds.

**Getting Organized**

**EQUIPMENT**
- Large Skillet
- Mixing Bowl

**FROM YOUR PANTRY**
- Olive Oil
- Salt & Pepper

6 MEEZ CONTAINERS
- Chicken Breast
- Broccoli Slaw
- Bahn Mi Sauce
- Pickled Vegetables
- French Roll
- Carrots and Cucumbers

**Make The Meal Your Own**

*If you’re cooking with kids*, cut a portion of the roll for them and let them have fun filling in the ingredients.

**Good To Know**

*Our cage-free chickens thrive on an all-natural diet.* They are never fed growth hormones and receive no antibiotics in their feed, their water, through intramuscular injection, or even the egg…ever.

**Health snapshot per serving** – 525 Calories, 10g Fat, 63g Protein, 48g Carbs, 11 Smart Points

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Chicken, French Roll, Broccoli, Carrots, Red Onion, Cucumber, Jalapeño, Daikon Radish, Cilantro, Mayonnaise, Sriracha, Lime, Rice Wine Vinegar, Sugar, Kosher Salt
1. **Cook the Chicken**
   Heat a large skillet with 1 Tbsp of olive oil on medium-high heat. Add the Chicken to the pan and cook for 3 to 4 minutes, until the chicken is crisp and brown. Turn the chicken over and cook for another 3 to 4 minutes, until this side is brown as well.

   Remove from heat and place on a cutting board. Once the chicken has rested for 5 minutes, use a sharp knife to cut the chicken breast evenly into strips, about ¼” to ½” wide and set aside.

2. **Make the Broccoli Slaw**
   While the chicken is resting, place the Broccoli Slaw in a mixing bowl. Add 3 Tbsp of the Bahn Mi Sauce and 1 Tbsp of the liquid only from Pickled Vegetable. Mix thoroughly and salt and pepper to taste.

3. **Build Your Bahn Mi**
   Open up the French Roll and generously spread the Bahn Mi sauce on the top and bottom of the bread. Add sliced chicken, then top with Cucumbers & Carrots and the pickled vegetables. Drizzle a bit more Bahn Mi sauce on top.

4. **Put it All Together**
   Serve the Bahn Mi, cut in half, alongside the broccoli slaw and enjoy!

   To make your coleslaw extra creamy, add more Bahn Mi sauce. To thin it out, add additional liquid from the pickled vegetables.

**Instructions for two servings.**
Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois