

Banh Mi (makes 4)

Ingredients

- 2 carrots
- 1 stick of celery
- ½ large cucumber
- ½ capsicum
- 2 teaspoons of finely grated fresh ginger
- 1 teaspoon of finely chopped fresh garlic
- ¼ cup of rice wine vinegar
- 2 teaspoons of sugar
- 1 tablespoon of salt
- ¼ cup of soy sauce
- ¼ cup of sweet chilli sauce
- 3 cups of shredded, cooked chicken
- 4 Vietnamese rolls
- Fresh coriander
- Mayonnaise

Method

1. Peel and julienne 2 carrots, 1 stick celery and ½ capsicum
2. Leave the skin on ½ large cucumber & julienne
3. Prepare the dressing:
 - Combine 2 teaspoons of finely grated ginger, ¼ cup rice wine vinegar, 2 teaspoons caster sugar and 1 teaspoon salt
4. Toss the carrot and cucumber in this mixture and allow it to sit for 20 minutes
5. Combine the following ingredients in a bowl:
 - ¼ cup soy sauce
 - ¼ cup sweet chilli sauce
 - 1 teaspoon garlic finely chopped
 - 3 cups of shredded, cooked chicken
6. Allow the above mixture to sit in the fridge for 20 minutes
7. Split the Vietnamese rolls and spread them with mayonnaise
8. Wash and finely chop ¼ cup coriander
9. Sprinkle the coriander on each roll over the mayonnaise
10. Remove the chicken from the fridge and drain the marinade
11. Remove the vegetables from the fridge and drain the marinade
12. Gently warm the chicken and the vegetables in a frypan for 1-2 minutes
13. Divide the meat and vegetables between the 4 rolls
14. Sprinkle with chilli or other condiments if desired