



Banh-Mi Style Chicken Baguette

with Sambal Mayo and Coriander Slaw

Lunch 15-20 Minutes • Medium Spice

13A

Find all your unchilled Market items in bag A.



SlooOW Stone Oven White Baguette



Mayonnaise



Sambal Paste



Coriander



Coleslaw Mix



Cooked Chicken Slices

Pantry Items
Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray and bowl.

Ingredients

Ingredients	Quantity
SlooOW Stone Oven	
White Baguette 3) 11) 13)	1
Mayonnaise 8) 9)	64g
Sambal Paste	15g
Coriander**	1 bunch
Coleslaw Mix**	120g
Cooked Chicken Slices**	1 pack

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	210g	100g
Energy (kJ/kcal)	1153/275	550/131
Fat (g)	12.1	5.8
Sat. Fat (g)	1.3	0.6
Carbohydrate (g)	19.8	9.5
Sugars (g)	5.9	2.8
Protein (g)	22.1	10.5
Salt (g)	1.84	0.88

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame 8) Egg 9) Mustard 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



2



3



Warm the Bread

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Remove the **bread** from the packaging and pop onto a baking tray. Bake until toasted and golden, 10-12 mins.

c) Meanwhile, in a small bowl, mix **half** the **mayo** with the **sambal paste** (add less if you'd prefer things milder). Save the other **half** of the **mayo** for the **coleslaw**.

d) Roughly chop the **coriander** (stalks and all).

Make the Coriander Slaw

a) In a medium bowl, stir together the **coriander**, remaining **mayo** and the **coleslaw mix**. Season with **salt** and **pepper** to taste.

b) Once the **baguette** has baked, allow to cool for 5 mins, then slice in half lengthways.

c) Spread the **spicy mayo** onto the **base** and **lid** of the **baguette**.

Build the Banh-Mi

a) Lay the **spicy coleslaw** on the **base** of the **baguette**. **TIP:** *If you have any coleslaw left over, enjoy it as a side salad if you'd like.*

b) Lay the **cooked chicken slices** on top of the **coleslaw**.

c) Sandwich on the **baguette lid**, slice in half widthways and share between 2 plates.

Enjoy!