



Bahn-Mi Style Chicken Sandwich

with Siracha Mayo, Slaw and Coriander

Special Sides | 5 Minutes • Little Spice

Nº 4A



Mayonnaise



Sriracha



Seeded Roll



Coriander



Coleslaw Mix



Cooked Chicken Slices

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Bowl, Plate or a Container.

Ingredients

	Quantity
Mayonnaise 8) 9)**	2 sachets
Sriracha	½ sachet
Seeded Roll 13)	1
Coriander**	1 bunch
Coleslaw Mix**	120g
Cooked Chicken Slices**	1 pack

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	186g	100g
Energy (kJ/kcal)	1245 /298	670 /160
Fat (g)	12	6
Sat. Fat (g)	1	1
Carbohydrate (g)	35	19
Sugars (g)	8	4
Protein (g)	13	7
Salt (g)	1.48	0.80

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg 9) Mustard 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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1



2



3



Prep

a) Put the **mayo** in a bowl and add the **sriracha** (see ingredients for amount you need, careful - it's spicy). Mix together.

b) Halve the **seeded roll** lengthways and spread a spoonful of your **sriracha mayo** on the top and bottom of the inside of the **roll**.

Assemble

a) Roughly tear the **coriander** bunch into 3 and add to the remaining **mayo** along with the **coleslaw**.

b) Mix the **slaw** together and pop into your **roll**, followed by the **chicken**.

c) TIP: If you have any coleslaw left that won't fit in your sandwich, you can have it as a little side salad.

Eat

a) If you're eating straightaway, pop your sandwich and any leftover **coleslaw** on a plate and enjoy!

b) If you're eating later, pop into a container and keep in your fridge.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.