Bahn Mi Sandwiches
Yield: 4 Servings

Ingredients:

Pickled Vegetables:
- 1 medium daikon radish, peeled and sliced into matchsticks
- 1 small carrot, sliced into matchsticks
- 1 small cucumber, sliced into matchsticks
- ½ jalapeno pepper, thinly sliced (optional)
- ½ cup rice vinegar
- Pinch of sugar
- Pinch of salt

Sandwiches:
- 1 lb. chicken, cut into small pieces (or other protein like pork, tofu, or beef)
- 1 tablespoon olive oil
- 2 tablespoons soy sauce
- Juice of ½ lime + a little zest
- 1 garlic clove, minced
- ½ teaspoon minced ginger
- 4 soft French baguettes
- Mayo, for slathering
- Sriracha, for drizzling
- ½ cup fresh cilantro, coarsely chopped

Directions:
1. Make the pickles:
   - Place the daikon, carrot, cucumber, and jalapeno, if using, into a tightly lidded jar just large enough to hold all the vegetables.
   - Add the rice vinegar, sugar, and salt and shake gently.
   - If necessary, add water so that the liquid just covers the vegetables and shake again.
   - Gently pack the vegetables down into the jar and chill for at least 1 hour. Store in the fridge for up to 2 weeks.

2. Prepare the protein:
   - In a medium bowl, combine the chicken, olive oil, soy sauce, lime juice and zest, garlic, and ginger.
   - In a medium skillet, heat the olive oil over medium heat. Add the chicken. Cook until browned and caramelized on the edges.

3. Assemble the sandwiches:
   - Slice the French baguettes lengthwise, but not all the way through.
   - Spread mayo on one side of the bread and add a drizzle of sriracha. Top with the chicken, pickles, and cilantro. Serve with more sriracha on the side, if desired.