

Turkey Banh Mi

Yield: 6 portions



Ingredients:

- 1 tbsp vegetable oil
- 1/4 cup shallot
- 1 garlic clove, minced
- 1 tsp five spice powder
- 12 oz turkey, ground dark meat
- 1/8 tsp salt

- 1 cup shallot, thinly sliced
- 2 tbsp vegetable oil

- 3 tbsp soy sauce
- 1-1/2 tsp sugar

- 3 French baguettes, 8 oz each
- 2 tbsp liver pate
- 2 tbsp Sriracha mayonnaise
- 3 cups salad greens
- 8 oz turkey tenderloin, cooked, thinly sliced
- 2 cups cucumbers, thinly sliced
- pickled daikon and carrot (julienned pieces pickled in
to garnish white vinegar, salt and sugar)
- 1/2 cup Thai basil, rinsed and cut into 1-inch pieces

Directions:

1. In a frying pan over medium-high heat, heat oil and add shallots, garlic, and 5-spice powder.
2. Add the ground turkey and stir often, breaking it apart with a spoon, until the meat is crumbly and no longer pink, about 15 minutes. Add salt to taste. Add soy sauce and sugar to the ground turkey. Stir well and cook it for two minutes.
3. *For the Fried Shallots:* In another frying pan, stir-fry one cup of the shallots and 2 tablespoons of the vegetable oil until they are crisp and golden, 6 to 10 minutes. Remove them from the pan and rest them on absorbent paper.
4. Cut the baguettes in half crosswise, then split them lengthwise almost all of the way through the loaf, leaving halves attached at one side. Scrape out some of the bread on each side of the bun to allow more room for filling.
5. Spread the bread with liver pate and sriracha mayonnaise, and top with the lettuce, ground turkey mixture, slices of the turkey tenderloin, cucumbers, pickled carrots and daikon, basil leaves, and fried shallots. Top with an additional drizzle of the sriracha mayonnaise.
6. Serve.

Source: Adapted from The National Pork Board

Copyright. The Culinary Institute of America. All rights reserved.