



TAMARI & GINGER ROASTED CHICKEN CHOP BANH MI

Crispy baguette with tamari and ginger roasted Mountaire® Black Label Chicken Chop™, Chicken Liver Pâté, Daikon-Kimchi-Carrot Slaw, Jalapeño-Cilantro Mayo, fresh mint, and cilantro.

Yield: **10 servings**

INGREDIENTS

- | | |
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| <input type="checkbox"/> Baguette, demi | 10 each |
| <input type="checkbox"/> Chicken Liver Pâté | 10 oz |
| <input type="checkbox"/> Grilled Mountaire® Black Label Chicken Chop™ (47270 or 47417) | 30 oz |
| <input type="checkbox"/> Daikon-Kimchi-Carrot Slaw | 5 cups |
| <input type="checkbox"/> Sour pickle chips | 50 each |
| <input type="checkbox"/> Cilantro leaves | 2.5 cups |
| <input type="checkbox"/> Mint leaves | 50 each |
| <input type="checkbox"/> Jalapeño-Cilantro Mayo | 1.25 cups |

NOTES

DIRECTIONS

1. Slice the baguette the long way and place in a 350°F oven for 30–45 seconds to slightly toast.
2. Once warm, spread the bread open and smear 1 ounce of Chicken Liver Pâté on the bottom (see recipe).
3. Fan out 3 ounces of thin sliced, marinated, grilled Mountaire® Chicken Chop™ on top of the pâté (see recipe).
4. Top with slaw, then pickle chips, then cilantro and mint leaves.
5. Spread 2 tablespoons of Jalapeño-Cilantro Mayo on the top portion of the spread open baguette (see recipe).
6. Close the bread and slice on the bias.
7. Enjoy!

TAMARI & GINGER MARINADE

INGREDIENTS

<input type="checkbox"/> Tamari	2 cups
<input type="checkbox"/> Honey	.75 cup
<input type="checkbox"/> Rice wine vinegar	.75 cup
<input type="checkbox"/> Sesame oil	.5 cup
<input type="checkbox"/> Ginger (sliced)	.5 cup
<input type="checkbox"/> Garlic cloves	12 each
<input type="checkbox"/> Crushed red pepper	2 tsp
<input type="checkbox"/> Green onions	.5 cup
<input type="checkbox"/> Black pepper (ground)	.5 tsp

DIRECTIONS

1. Add tamari, honey, rice wine vinegar, sesame oil, sliced ginger, and garlic cloves to a blender.
2. Blend until completely puréed, about 1 minute.
3. Fold in the crushed red pepper, sliced scallions, and black pepper by hand.
4. Use immediately or refrigerate mixture in an airtight container until use.

CHARRED JALAPEÑO - CILANTRO MAYONNAISE

INGREDIENTS

<input type="checkbox"/> Mayonnaise	1 cup
<input type="checkbox"/> Cilantro leaves, picked	.75 cup
<input type="checkbox"/> Jalapeños (charred, chopped)	2 each
<input type="checkbox"/> Garlic cloves	2 each
<input type="checkbox"/> Lime (juiced)	1 tbsp
<input type="checkbox"/> Sea salt	to taste
<input type="checkbox"/> Black pepper	to taste

DIRECTIONS

1. Combine charred jalapeños, picked cilantro, garlic cloves, and lime juice in a food processor. Purée until everything is uniformly very small.
2. Add the mayonnaise and continue to purée until smooth.
3. Season to taste with salt and pepper.
4. Use immediately or store refrigerated in an airtight container until use.

DAIKON - KIMCHI - CARROT SLAW

INGREDIENTS

<input type="checkbox"/> Kimchi (rough chopped)	2 cups
<input type="checkbox"/> Carrot (shredded)	2 cups
<input type="checkbox"/> Daikon radish (shredded)	1 cup
<input type="checkbox"/> Rice wine vinegar	4 tsp
<input type="checkbox"/> Black pepper (ground)	.5 tsp

DIRECTIONS

1. Combine all ingredients and mix very well.
2. Use immediately.

CHICKEN LIVER PATE

INGREDIENTS

<input type="checkbox"/> Chicken livers (12656)	.5 lb
<input type="checkbox"/> Yellow onions (julienned)	.25 cup
<input type="checkbox"/> Garlic cloves (smashed)	1 each
<input type="checkbox"/> Fresh thyme (picked, rough chopped)	1 tsp
<input type="checkbox"/> Water	1 tbsp
<input type="checkbox"/> Unsalted butter (softened)	3.5 tbsp
<input type="checkbox"/> Cognac	1 tbsp
<input type="checkbox"/> Salt	to taste
<input type="checkbox"/> Black pepper (ground)	to taste

DIRECTIONS

1. Clean the chicken liver well, removing fat and veins.
2. Combine cleaned livers, julienned onions, smashed garlic, chopped thyme, water, and a pinch of salt and pepper to a small pot.
3. Bring to a simmer.
4. Place a lid on the pot and turn heat down to keep to a low simmer, stirring periodically.
5. Once the livers are cooked and have a small amount of pink left, remove from heat. Drain any excess water and allow to cool to room temperature.
6. Place cooled mixture into food processor, add cognac and pulse until uniformly chunky.
7. Turn the food processor on and start to add the butter, 1 tbsp. at a time until incorporated. Make sure not to overwork, as it could break.
8. Adjust the salt and pepper to taste.
9. Place the mixture into a container with an airtight lid and refrigerate overnight.