





## Spicy Eggplant Banh Mi

with Pickled Carrots and Crunchy Slaw

 20-30min  2 Servings

Banh mi is a classic Vietnamese sandwich, typically filled with pâté, roast pork and lots of refreshing pickled veggies and herbs. The bread has to be just right—soft and chewy on the inside, but crusty on the outside. Our vegetarian version has everything going for it: tender, meaty eggplant; crispy, vinegary strips of pickled carrots; and fresh cilantro. All topped with a creamy, spicy slaw! ...

## What we send

- Japanese eggplant
- carrots
- packets chili garlic sauce <sup>17</sup>
- fresh ginger
- rice vinegar
- fresh cilantro
- shredded cole slaw blend

## What you need

- coarse salt
- sugar

## Tools

- box grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 813.0kcal, Fat 43.1g, Proteins 14.1g, Carbs 93.5g



### 1. Prep ingredients

Slice **eggplant** into ½-inch thick rounds (partially peel in strips if desired). Peel and very finely chop **half of the ginger** (save rest for own use). Peel **carrots** and shred on large holes of a box grater. Pick **cilantro leaves** and finely chop **stems**.



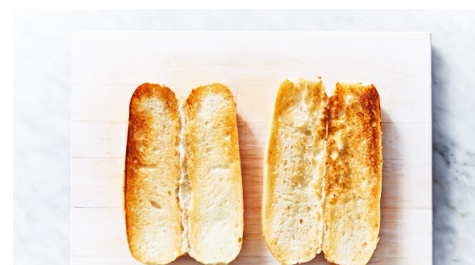
### 4. Broil eggplant

Preheat broiler with top rack 4-6 inches from heat. **Lightly oil** a baking sheet. In a small bowl, combine **remaining chopped ginger, 1½ packets chili garlic sauce** (or less depending on heat preference), **2½ tablespoons oil, ½ teaspoon salt**. Rub onto **eggplant** and place on sheet. Broil without flipping until golden and tender, about 10 minutes, (watch closely).



### 2. Make spicy mayo

In a small bowl, combine **mayonnaise** with **1½ packets chili garlic sauce** (or less depending on heat preference) and **½ teaspoon chopped ginger**, and **¼ teaspoon salt**.



### 5. Toast rolls

Split **rolls** through the middle without cutting all the way through. Open up like a book and broil, turning once, until lightly toasted on both sides, about 1 minute (watch closely as broilers vary).



### 3. Make slaw & carrots

Put **cabbage blend** into a medium bowl, squeeze with your hands several times to soften slightly. Add **cilantro stems, 2 tablespoons spicy mayo, 2 tablespoons of the vinegar, ¼ teaspoon salt**, and **1 teaspoon sugar**. Let sit. In a small bowl combine **carrots, remaining vinegar, ½ teaspoon chopped ginger, 1 tablespoon sugar**, and **½ teaspoon salt**; let sit.



### 6. Assemble sandwiches

Spread **spicy mayo** on **rolls** and top with **eggplant**. Using a slotted spoon, add **carrots**. Garnish with **cilantro leaves** and some **slaw** if desired; close **sandwiches** and cut in half. Serve **crunchy slaw** alongside. Enjoy!