



Pad Thai Chicken Ciabatta Sandwich

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 5 each

Sesame Peanut Chicken Filling

- ¼ cup rice vinegar
- ¼ cup apple cider vinegar
- 1-1/2 cups water
- 1 cup Tamari-soy sauce
- 3 tablespoons sesame oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon black pepper
- 1 teaspoon ground ginger

Method

In large bowl, whisk together rice vinegar, creamy peanut butter, soy sauce, honey, sesame oil, garlic, ginger, serrano pepper and lime juice.

Add in pulled chicken, Brussel sprouts, cabbage, carrots and red peppers.

Mix until all ingredients are coated with dressing and refrigerate until needed.

Sandwich Assembly

- 5 ciabatta rolls, sliced
- 1 1/4 ounce cilantro with stems
- 1 1/2 pounds Pad Thai Chicken Filling
- 1 tablespoon green onions, finely chopped
- 1 Lime-cut into wedges

Place Sliced ciabatta bread on work surface.

Place .25 oz. cilantro on bottom slice of bread followed by 4-5 ounces pad Thai chicken filling, and a ½ teaspoon sprinkle of green onions.

Place ciabatta top on sandwich and serve with lime wedge.

Repeat with remaining

Optional: After sandwich is made, place in 400 degree oven for 4-5 minutes to crisp bread.