



# Pad Thai Chicken Ciabatta Sandwich

Recipe courtesy of UConn Dining Services | [dining.uconn.edu/recipes](http://dining.uconn.edu/recipes)

Makes 5 each

**Award-winning - This recipe received Silver in the 2019 National Association of College and University Food Services Nutrition Awards - Local category.**

## 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

1. In a large bowl, whisk together rice vinegar, creamy peanut butter, soy sauce, honey, sesame oil, garlic, ginger, serrano pepper, and lime juice.
2. Add in pulled chicken, Brussel sprouts, cabbage, carrots, and red peppers.
3. Mix until all ingredients are coated with the dressing, then 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

1. Place sliced ciabatta bread on the work surface.
2. Place .25 oz. cilantro on the bottom slice of bread, followed by 4-5 ounces of pad Thai chicken filling, and a sprinkle of ½ teaspoon of green onions.
3. Place the ciabatta top on the sandwich and serve with a lime wedge.
4. Repeat with the remaining
5. Optional: After the sandwich is made, place it in a 400-degree oven for 4-5 minutes to crisp the bread.