

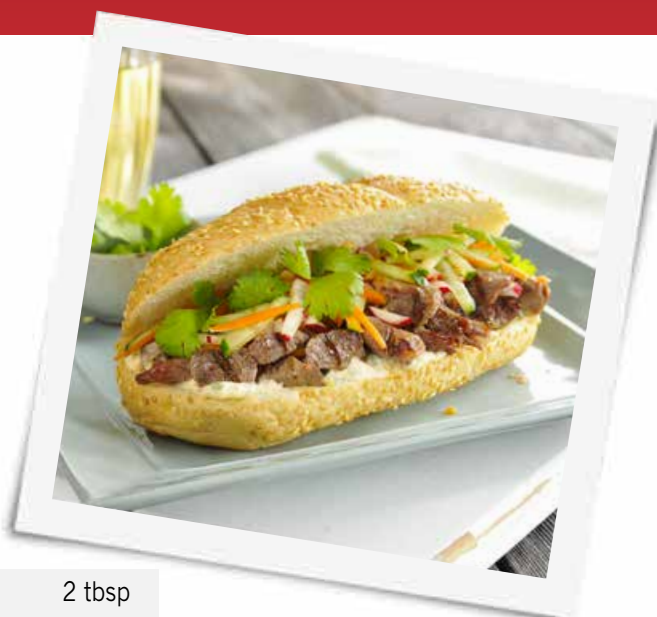
VIETNAMESE STREET SANDWICH WITH LAMB SPIEDINI



Serves: 4



Prep & Cook Time: 55 mins



INGREDIENTS

vegetable oil	2 tbsp
each soy sauce and fish sauce (or oyster sauce)	2 tbsp
minced fresh gingerroot	1 tbsp
cloves garlic, minced	2
Marcangelo Original Lamb Spiedini Skewers	12
SLAW:	
seasoned rice vinegar	1/2 cup
granulated sugar	2 tbsp
sesame oil	1 tsp
grated carrots	1 cup
each julienned seedless cucumber and julienned radishes	1 cup
fresh coriander leaves	1/3 cup
MAYONNAISE:	
mayonnaise	2/3 cup
sriracha sauce	Dash
green onions, finely chopped	2
soft rolls, split lengthwise	4

COOKING INSTRUCTIONS

1. Mix together the oil, soy sauce, fish sauce, ginger and garlic. Place lamb spiedini in rectangular dish. Pour marinade over, making sure to coat all of lamb. Let rest at room temperature for 30 minutes.
2. Slaw: Bring vinegar, sugar and sesame oil just to a boil over high heat in saucepan. Stir in carrots, cucumber and radishes, stirring until well coated. Let stand at room temperature for 30 minutes.
3. Mayonnaise: Stir together mayonnaise, sriracha and onions. Set aside.
4. Grill **Marcangelo** Lamb spiedini over medium heat, turning often, until cooked through, 5 to 7 minutes.
5. Spread mayonnaise on both sides of cut bun. Arrange meat from 3 skewers inside each bun. Top evenly with slaw. Divide coriander leaves equally among buns.

TIPS

- Both the slaw and the mayonnaise mixture can be made up to 24 hours ahead and refrigerated until needed.
- The most important thing to remember when choosing a roll for a banh mi sandwich is that it should have a soft and fluffy texture that can hold the filling securely without scraping the top of your mouth.
- The key to a Vietnamese Banh mi sandwich is to create a balance of sweet, sour (both from the slaw), spicy (the sriracha in the mayonnaise provides this), savoury (from the meat), warm, cold and crunchy, and soft.

MARCANGELO FAST PASS

Substitute a light flavoured Japanese marinade or salad dressing for the vinaigrette in the slaw. To save time, you can also use prepared bottled minced garlic and gingerroot.