

Twice-Crisped Vegetarian Chik'n Banh Mi Sliders

Ingredients

3 ea Hawaiian Burger Bun
1 ea Vegetarian Chik'n Patty APN 2739496
1 ea Large Egg
½ cup Rice Flour
½ cup Potato Flour
⅛ cup Cornstarch
1 tsp Garlic Salt
¼ tsp White Pepper
¼ tsp Cayenne Pepper
½ tsp White Sugar
⅓ cup Mayonnaise
3 tbsp Sweet Chili Sauce
1 tbsp Hoison Sauce
⅓ cup Carrot, Cucumber, & Radish, shredded
⅓ cup Scallion, Mint, & Thai Basil, finely chopped
⅓ cup Beansprouts & Jalapeno, julienne
3 cups Rice Wine Vinegar
1 cup Honey

Preparation

1. Combine honey and rice wine vinegar in a bowl and whisk together until blended well. Season with salt and pepper to taste. In pickle marinade, add cucumber, carrots and set aside for a minimum of 30 minutes.
2. Blend seasoning spice using garlic salt, white pepper, cayenne pepper, and white sugar. Set aside.
3. In a small bowl, combine mayonnaise and sweet chili sauce.
4. Cut 1 cutlet into a total of 3 pieces (option to use a ring mold to reshape pieces). Prepare a batter for chik'n patty by combining rice flour, potato flour and egg. Mix together while slowly adding ice cold water to batter until thickened. Dip vegetarian chik'n patty into batter, then into cornstarch and deep fry. Fry until crispy, remove from oil, and heavy sprinkle on seasoning blend.
5. Once the Hawaiian slider buns are lightly toasted, build sandwiches. On the base of the buns, spread the sweet chili mayo, beansprouts, jalapeno, shredded carrot and cucumber, radish, and leafed herbs. Next lay down the crispy vegetarian chik'n patties. On the top buns, spread both hoison and sweet chili mayo before topping the burger.