

## Asian Chicken Sub with Hellmann's Light Mayonnaise



### Ingredients (10 portions)

Amount	Measure	Name
2.50	lb	chicken breast skinned, boned & flattened
1.00	tsp	Sugar
0.25	cup	Soy sauce
0.25	cup	Fish sauce (Vietnamese)
1.00	tbsp	Ginger, ground fresh, grated
0.50	oz	Garlic(1)
10.00	pc	French baguette
10.00	floz	HELLMANN'S Light Mayonnaise , 4/1 Gallon 4 x 1 GA
1.00	cup	Marinated Daikon and Carrots
1.00		Cucumbers, seedless English, sliced thin longways
1.00	oz	Cilantro
1.00	oz	Basil
1.00	tsp	Mint
2.00	tsp	Chiles, jalapeno sliced, optional

### Preparation

Marinate chicken in sugar, soy sauce, fish sauce, ginger and garlic about 2 hours.

Grill chicken to an internal temperature of 160 degrees F.

Spread bottoms of baguettes evenly with 1 oz mayonnaise. Top with chicken breast, 1.25 oz carrots, 2 slices

cucumber, leaf of basil, leaf of mint and jalapeno if desired. Serve immediately.