

Turkey Banh Mi

*Alison Ashton
Parade.com*

Servings: 4

*2 tablespoons cranberry sauce
1 tablespoon warm water
1 tablespoon fish sauce OR soy sauce
1/2 teaspoon sugar
1 serrano chile pepper, seeded and minced
1 clove garlic, grated
juice of one lime
1 pound roasted turkey, shredded
1 (8 ounce) french baguette, sliced lengthwise
1/4 cup mayonnaise
1 tablespoon sriracha (or other hot sauce)
1/4 cup red onion, thinly sliced
1 carrot, peeled and cut into matchsticks
2 radishes, thinly sliced
1 jalapeno pepper (optional), thinly sliced
1/2 cup cilantro leaves
lime wedges (for serving)*

In a medium bowl, mix the cranberry sauce, warm water, fish sauce, sugar, serrano chile pepper, garlic and lime juice, stirring to dissolve the sugar. Add the roasted turkey, tossing to coat. Let stand for 15 minutes, stirring occasionally.

Slice the baguette lengthwise, leaving it hinged so it opens like a book. Cut into quarters. Hollow out the soft bread filling, leaving a one-half-inch border to form a shell.

In a bowl, combine the mayonnaise and sriracha. Spread evenly on the cut sides of the bread.

Top with the turkey mixture, red onion, carrot, radishes, jalapeno (if using) and cilantro leaves.

Serve with lime wedges.

Per Serving (excluding unknown items): 307 Calories; 17g Fat (51.2% calories from fat); 34g Protein; 4g Carbohydrate; 1g Dietary Fiber; 91mg Cholesterol; 165mg Sodium. Exchanges: 4 1/2 Lean Meat; 1/2 Vegetable; 1 Fat; 0 Other Carbohydrates.