



Kitchen time: 15 minutes | Serves: 4 | Lunch

Leftover Turkey Banh Mi

Hello, leftovers! This sandwich will replace your usual Thanksgiving leftover sandwiches in a flash. Slather on the gochujang aioli and build your custom banh mi at home. If you don't have turkey or want a vegetarian option, we love this with roasted tofu!

SHOPPING LIST:

Jalapeño

Cucumber

Cilantro

Fresh Baguette

K&M Gochujang Aioli

K&M Vietnamese Pickles

PANTRY ITEMS:

Leftover Turkey or
Roasted Tofu

PREPARATION:

- 1) Rinse the **jalapeño**, **cucumber**, and **cilantro**. Thinly slice the veggies on a bias. Pick the cilantro leaves from the stem.
- 2) Slice **baguette** in half and toast in the oven for about five minutes until just warm and crispy.
- 3) Spread **gochujang aioli** on both sides of the roll. Add sliced **turkey** (or **tofu**) and layer on all the veggies, herbs, and **Vietnamese pickles**.
- 4) Grab a napkin and enjoy!