



## THAI BAR-B-Q BEEF SANDWICH

Transport your diners' taste buds to Bangkok with this smoky barbecued beef sandwich that's packed with Southeast-Asian ingredients like Thai basil and sweet chili sauce.

**Yield: 4 servings**

### INGREDIENTS

- 4 Each **RICH'S** FULLY BAKED ITALIAN CIABATTA SLICED BUN (#84336)
- 1 lb **RICH'S** DOUBLE-RUB PULLED BEEF BRISKET WITH SEASONING MARINADE (#09068)
- 2 C Mayonnaise
- 2 tbsp. Thai-style sweet chili sauce
- 2 tbsp. Sriracha chili sauce
- 6 oz Red Onion, thinly sliced
- 12 oz Thinly sliced Mango
- 1 C Medium Leaves Thai Basil, torn in half
- 1/2 C Lime Juice
- 4 tbsp. Vegetable oil
- 3 tbsp. Salt



### DIRECTIONS

- 1 Mix 2 cups mayonnaise, 2 tbsp Thai-style sweet chili sauce, and 2 tbsp Sriracha chili sauce together well. Set aside as Sriracha Mayonnaise.
- 2 Mix 6oz. red onion, 12oz. sliced mango, 1 cup Thai basil leaves, 1/2 cup lime juice, 4 tbsp vegetable oil, and 3 tbsp salt all together in a separate bowl. Set aside as Mango Salad.
- 3 Heat beef to 165F internal temp
- 4 Bake bread according to package directions. Cool, then split in half and grill lightly. Spread sriracha mayonnaise on both halves
- 5 Spoon beef on bottom half of Ciabatta. Top with Mango Salad, then cover with top bun.