

## Summer Banh Mi Sandwich with Marinated Monkfish

Great summer sandwich that is spicy, refreshing, and easy to prepare.

*Courtesy of Kelsey O'Connor*

- Monkfish, 3-4oz per sandwich
- Carrot, cucumber, Napa cabbage and jalapeno - all sliced thin and tossed with a little rice wine vinegar
- Pickled ginger
- 1 bu. Cilantro, washed, stems removed
- 1 bu. Scallion, sliced thin
- Hoisin
- Mayo
- French baguette or ciabatta

Remove all skin and purple membrane from the monkfish loin, cut into smaller portions to fit the sandwich and marinate in hoisin (at least one hour). Prepare the herbs and veggies. Grill or sauté monkfish for about 4-5 minutes. Toast baguettes and smear one side with mayo and the other side with hoisin sauce. Layer the monkfish with pickled vegetables, scallion, and lots of cilantro. Pickled ginger, hot sauce, and radish are great additions.

