

Fried Egg Banh Mi

Serves 4

½ cup mayonnaise
2 tablespoons fish sauce
6 tablespoons butter, softened
8 eggs
Kosher salt and freshly ground black pepper
Four 6-inch baguettes, sliced lengthwise
½ English cucumber, seeded and thinly sliced lengthwise into strips
2 jalapeños, seeded and cut into rings
2 medium carrots, shredded
12 cilantro sprigs
Sriracha (optional)

Preheat oven to 400°F. In a small bowl, whisk together the mayonnaise and fish sauce.

Heat 1 tablespoon butter in a nonstick skillet over medium heat until the foam subsides. Break 2 eggs into the pan. Season them with salt and pepper and reduce the heat to low.

Cook slowly until the whites are set and the yolks are still runny. Transfer to a plate and keep warm. Repeat the process with the remaining 6 eggs.

Spread the remaining 2 tablespoons butter on the baguettes. Place the baguettes on a baking sheet and toast in the oven for 10 minutes. Season the cucumber, jalapeño and carrot with salt and pepper to taste.

To build the banh mi, spread each baguette with some of the fish sauce mayonnaise, and top with 2 eggs, some of the cucumber, jalapeño, carrot, cilantro, and Sriracha, if desired.

Serve immediately.