

## WARM THAI CHICKEN & NOODLE SALAD



Serves 2



Prep Time 20 minutes



Cook Time 10 minutes

### INGREDIENTS

- 250g chicken breast fillets, skinless
- 125g pouch **Wattie's WOK Creations Thai Coconut, Chilli & Lime Stir-Fry Sauce**
- 1 tsp grated palm sugar (or brown sugar)
- 1 tsp fish sauce
- 50g thin vermicelli noodles
- 1 cup finely sliced cabbage
- 1 cup grated carrot
- 1 spring onion, thinly sliced
- Handful fresh coriander leaves, chopped
- Handful fresh mint leaves, chopped
- 2 Tbsp chopped roasted peanuts

### METHOD

1. Place chicken breast fillets into a bowl. Reserve  $\frac{1}{4}$  cup of **Wattie's WOK Creations Thai Coconut, Chilli & Lime Stir-Fry Sauce** for the dressing and pour the remainder over the chicken. Toss to coat. Cover and refrigerate for up to 1 hour to marinate.
3. To make the dressing whisk the remaining sauce, palm or brown sugar and fish sauce together. Set aside.
4. Put the vermicelli noodles in a bowl and cover with boiling water. Leave for 5 minutes or until soft. Drain well. Rinse in cold water and drain again. Place in a mixing bowl.
5. Add cabbage, carrot, spring onion, coriander and mint to the noodles. Toss

through prepared dressing. Refrigerate while cooking the chicken.

6. Heat sesame oil in a frying pan. Cook chicken over a medium heat for 8-10 minutes, turning once until chicken is cooked. Alternatively, the chicken can be cooked on the BBQ. Allow to rest for 5 minutes before slicing and serving.
7. To serve divide the prepared salad between 2 and top with the warm chicken. Garnish the salad with chopped roasted peanuts if wished.