

VIETNAMESE GLASS ROLL SALAD

INGREDIENTS

DRESSING INGREDIENTS

1 tbsp olive oil
1½ tbsp soy sauce
1 tbsp rice wine vinegar
2 garlic cloves, minced
1 tbsp fresh grated ginger, minced
1/3 cup peanut butter, smooth
1 tsp sriracha, or hot sauce of choice
1 tbsp honey
1/2 lime, juiced
1 or 2 tbsp water to thin, or extra lime

CHICKEN INGREDIENTS:

450g chicken breast
1 tbsp olive oil, to fry the chicken
salt and pepper

SALAD INGREDIENTS

100 grams vermicelli noodles
1½ cups purple cabbage, shredded
2 mini cucumbers, chopped
2 carrots, shredded
1 jalapeño, chopped
1 avocado, chopped
1/4 cup green onions, chopped
1/4 cup fresh cilantro, chopped
1/4 cup fresh mint, chopped
1/4 cup peanuts, roughly chopped for topping

INSTRUCTIONS

Step 1: Season the chicken with salt and pepper and then in a medium size frying pan, add the olive oil and and pan fry the chicken on medium heat for 4-5 minutes per side, until cooked through.

Step 2: Set aside to cool while you prepare the salad and dressing.

Step 3: Prepare the vermicelli noodles according to package instructions. Set aside until ready to use.

Step 4: Prepare the peanut dressing by adding everything to a small bowl and whisk well, adding extra lime juice or water to thin out slightly, to achieve the perfect consistency.

Step 5: Assemble the salad ingredients in a large serving bowl, starting with the vermicelli noodles followed by all other ingredients.

Step 6: Now shred the chicken with two forks and then top the salad before drizzling with the creamy peanut dressing.

Step 7: Toss together nicely to ensure it is well mixed and then enjoy right away!

THE COOKERY

by The Secret Jozi Chef