

# VIETNAMESE GLASS ROLL SALAD

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## 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