



image & recipe courtesy of @glennscottcreativeculinary 

# MANGO CHILLI CHICKEN VIETNAMESE NOODLE SALAD

LIGHT, FRESH & HEALTHY

## NOODLE SALAD

4-6 (700g) Mango chilli chicken steaks 

150g vermicelli rice noodles  
1 large carrot, cut into matchsticks  
1 small red capsicum, sliced thinly  
2 cups bean sprouts  
100g snowpeas, strings pulled & sliced  
2 green shallots, thinly sliced  
½ small wombok, shredded  
½ cup mint leaves, roughly chopped  
½ cup coriander leaves, roughly chopped  
½ - 1 cup roasted unsalted peanuts  
1 cup diced mango

## DRESSING

½ cup rice vinegar  
2 tbsp fish sauce  
¼ cup lime juice  
2 tsp sesame oil  
1 garlic clove crushed  
1 red chilli, finely diced  
1 tbsp sugar

- 1 Put the noodles in a large bowl, cover with boiling water, set aside for 2-3 minutes. Drain and rinse with cold water.
- 2 To make the dressing, combine the vinegar, fish sauce, lime juice, sesame oil, garlic, chilli and sugar in a small bowl and whisk to combine or use a jar with a lid and shake.
- 3 Combine all the salad ingredients and only half the herbs, in a large bowl and toss.
- 4 Cook chicken in a hot pan/skillet for 2-3 minutes per side or until cooked. Remove, cover with foil and rest for 5 minutes. Then cut into 1cm slices.
- 5 **Plating**  
Portion salad onto plates, top with chicken, a few extra herbs, peanuts and drizzle with dressing.