Asian Rice Noodle Salad

Ingredients

For Chicken
10oz boneless, skinless chicken thigh
1 stalk lemon grass, bottom 3” bruised
2 cloves of garlic, finely minced
1 teaspoon minced ginger
2 tablespoons fish sauce
1 teaspoon brown sugar
3 lime leaves (optional)

For Salad
4 cups cabbage & carrot mix
2 cups baby spinach
¼ - ½ cup of fresh, chopped cilantro leaves
¼ - ½ cup of fresh, chopped Thai basil
¼ - ½ cup of fresh, chopped mint
½ cup fresh bean sprouts
4oz dried vermicelli, cooked, and rinsed under cold water
Scallions, garnish
Peanuts (optional)

Instructions
1. Mix the meat with all the marinate ingredients. Marinate meat for at least one hour, and up to 24 hours. Grill or sauté until fully cooked. Set aside until cool enough to handle and slice into thin slices.
2. To make the dressing, combine all the ingredients in a blender or jar, mix well. Taste and adjust seasoning as needed
3. To serve. Toss all the salad ingredients with ½ the dressing, adding more as needed, and serving any extra on the side. Garnish with scallions and peanuts.