

Vietnamese Chicken Salad

COOKING TIME: 20 MINUTES



Ingredients

	FOR 2	FOR 3	FOR 4	YOU WILL NEED
Chicken Breast	400 g	600 g	800g	Olive oil Salt Pepper
Bean sprouts	50g	75g	100g	
Carrot	2	3	4	
Chinese cabbage	300g	450g	600g	
Spring onion	50g	75g	100g	
Coriander	30g	45g	60g	
Rice vinegar	10g	15g	20g	
Sweet chili sauce	100g	150g	200g	
Fish sauce	15g	22g	30g	
Lime	2	3	4	



Boil water in a medium pot with a pinch of salt. Once the water is boiling place the chicken breasts in the water. Simmer, uncovered, for 10-15 minutes or until chicken is cooked through.



Meanwhile, peel and slice the carrots into julienne. Rinse and slice the Chinese cabbage thinly. Chop the spring onion and the coriander. Rinse the bean sprouts.



Once the chicken is cooked, transfer the chicken to a chopping board, let cool for a few minutes and slice/shred.



Mix the vinegar, lime juice, sweet chilli sauce, fish sauce in a bowl or screw-top jar and shake until well combined.

In a large salad bowl combine the chicken, cabbage, carrot, bean sprouts, spring onions, chopped coriander and gently toss to combine with the dressing. Enjoy!