

# Crispy Chicken Thai Noodle Salad with Peanut Lime Dressing





# Crispy Chicken Thai Noodle Salad with Peanut Lime Dressing



Serves: 3



Prep & Cook Time: 30 minutes

## Ingredients

### Peanut Lime Dressing:

1/4 cup (60 ml) creamy peanut butter  
1 tsp (5 ml) minced garlic  
1 tsp (5 ml) minced ginger  
2 tbsp (30 ml) low sodium soy sauce  
1 tbsp (15 ml) brown sugar  
1 tbsp (15 ml) lime juice  
1 tsp (5 ml) lime zest  
1 tbsp (15 ml) sambal  
1 tsp (5 ml) sesame oil  
1 tbsp (15 ml) hot water  
salt to taste

### Thai Noodle Salad:

3 oz (85 g) brown rice noodles  
1/2 cup (125 ml) purple cabbage, shredded  
1/4 cup (60 ml) fresh basil, chopped  
1/4 cup (60 ml) cilantro, chopped  
2 tbsp (30 ml) scallions, chopped  
1 red bell pepper, thinly sliced  
chopped peanuts, toasted sesame seeds and lime wedges, for serving  
salt and pepper to taste

### Assembly:

3 pcs Reuven Fully Cooked Crispy Breaded Chicken Thigh (Product Code 10621)

### Preparation Instructions

**Peanut Lime Dressing:** In a medium size bowl, add all ingredients except for the hot water and whisk together. Add hot water and continue to whisk. Raise the whisk to see if the dressing easily falls in ribbons, add additional water if necessary. Taste, adjust with salt and sambal to preference.

**Thai Noodle Salad:** Prepare brown rice noodles according to package directions. Once noodles are cooked place directly into ice water to stop the cooking process. In a serving bowl, add prepared noodles and toss with peanut lime dressing. Add cabbage, basil, cilantro, scallions, bell pepper and toss. If the dressing appears to be too thick, add a little bit more hot water to help stir everything together. Taste, adjust with salt and pepper to preference.

**Assembly:** Prepare Crispy Breaded Chicken Thigh according to package directions. Slice Crispy Breaded Chicken Thigh on the bias and layer on top of prepared noodle salad. Garnish with chopped peanuts, toasted sesame seeds, lime wedges, fresh cilantro and fresh birdseye chilies.

