

Rice Noodle Salad with Crispy Asian Chicken



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Serves: 10



Prep & Cook Time: 50 minutes

Ingredients

Rice Noodle Salad:

- 1 lb (500 g) vermicelli rice noodles, blanched
- 5 cups (1.25 L) shredded cabbage
- 2 red peppers, thinly sliced
- 2 cups (500 mL) shelled cooked edamame
- 1/2 English cucumber, thinly sliced in half-moons
- 1/4 lb (125 g) snow peas, trimmed
- 1/2 cup (125 mL) chopped fresh cilantro
- 4 green onions, thinly sliced

Sweet and Spicy Asian Dressing:

- 1 cup (250 mL) rice wine vinegar
- 1 cup (250 mL) prepared Sweet Thai chili sauce
- 2 tbsp (30 mL) sesame oil
- 2 tbsp (30 mL) canola oil
- 1 tbsp (15 mL) soy sauce
- 1 tbsp (15 mL) sriracha hot sauce (optional)
- 3 cloves garlic, minced
- 4 tsp (20 mL) minced fresh gingerroot

Assembly:

- 30 oz (900 g) Reuven Fully Cooked Breaded Seasoned Chicken Breast Pieces, Product Code 10570
- 1/3 cup (75 mL) hoisin sauce
- 1/3 cup (75 mL) honey
- 1/2 cup (125 mL) toasted chopped cashews

Preparation Instructions

Sweet and Spicy Asian Dressing: Whisk together vinegar, chili sauce, sesame oil, canola oil, soy sauce, hot sauce (if using), garlic and ginger.

Rice Noodle Salad: Toss rice noodles with Sweet and Spicy Asian Dressing. Toss with cabbage, red peppers, edamame, cucumber, snow peas, cilantro and green onions. Let stand for at least 15 minutes before serving or for up to 4 hours.

Assembly: Prepare Breaded Seasoned Chicken Breast Pieces according to package directions. Stir hoisin sauce with honey; toss with chicken. For each serving, arrange bed of noodle salad on serving plate; top with 3 oz (90 g) chicken. Garnish with cashews.

Tip: If desired, cut wonton wrappers into strips and deep-fry for added crunch.

