

MARLEY SPOON



Nam Jim Chicken Salad

with Rice Noodles



20-30min



2 Portions

Nam jim is Thai for 'dipping sauce', which describes so many aromatic and delicious flavour combinations. Here, we've smothered lean chicken breasts with fragrant green curry paste and made a dressing in nam jim style: a great balance of sour, sweet, salty and as-hot-as-you-like flavours to toss through the noodle salad. You'll find it's a cool change from a stir-fry for weeknight dining.

What we send

- vermicelli noodles
- 1 large free-range chicken breast fillet
- Thai green curry paste
- carrot
- cabbage
- fish sauce⁴
- coriander
- 1 bird's eye chilli
- 1 garlic clove
- 1 spring onion

What you'll require

- sugar
- white vinegar

Utensils

- sieve
- small frypan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

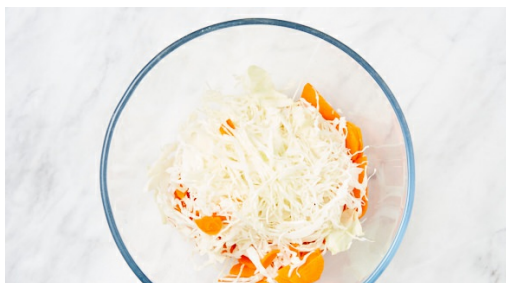
Garlic used raw needs to be finely minced; a little salt on the chopping board helps. ~Add chilli to suit your heat preference. Or, omit it from the dressing and serve the chilli at the table.

Allergens

Fish (4). May contain traces of other allergens.

Nutrition per serving

Energy 495kcal, Fat 8.8g, Carbs 55.7g, Proteins 42.7g



1. Prepare vegetables

Peel the **carrots**, halve lengthwise and thinly slice. Finely shred the **cabbage**. Combine the carrot and cabbage in a large bowl.



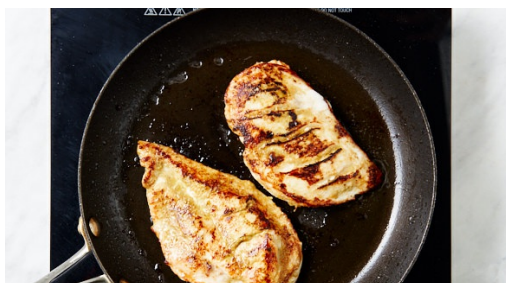
2. Prepare dressing

Combine **fish sauce**, **2 tbs white vinegar** and **1 tbs sugar** in a medium bowl, stirring to dissolve the sugar. Finely chop **chilli**, discarding seeds if less heat is preferred. Trim and finely chop **spring onion**. Chop **garlic**, then press with the flat side of a knife to finely mince (see cooking tip). Finely chop **coriander** leaves, discarding stems.



3. Prepare chicken

Put the **chicken breast** flat on a board, put your hand on top and halve horizontally into 2 equal fillets. Score the chicken fillets 5 times with a sharp knife. Spread the **green curry paste** over the chicken.



4. Cook chicken

Heat **2 tsp oil** in a small frypan over medium-high heat. Cook the **chicken** for 3-4 mins each side until browned and cooked through. Remove from the pan and rest for 5 mins, then thinly slice.



5. Soak noodles

Put the **noodles** in a large heatproof bowl and cover with boiling water. Soak for 5 mins or until tender. Drain



6. Get ready to serve

Add the **spring onion**, **garlic**, **coriander** and **chilli** (see cooking tip) to the dressing and stir to combine. Add the **noodles** and **dressing** to the **carrot** and **cabbage** and toss to combine. Divide the **noodle salad** and **chicken** among bowls to serve.