



## Nam Jim Chicken Salad

with Rice Noodles



20-30min



4 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
- Thai green curry paste
- 2 large free-range chicken breast fillets
- carrot
- cabbage
- fish sauce<sup>4</sup>
- coriander
- 2 bird's eye chillies
- 2 garlic cloves
- 2 spring onions

## What you'll require

- sugar
- white vinegar

## Utensils

- medium frypan
- sieve

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

## Cooking tip

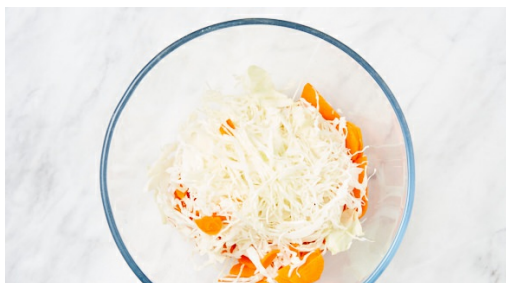
Garlic used raw needs to be finely minced; a little salt on the chopping board helps. ~Add chilli to suit your heat preference. Or, omit it from the dressing and serve the chilli at the table.

## Allergens

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

## Nutrition per serving

Energy 495kcal, Fat 8.8g, Carbs 55.7g, Proteins 42.6g



### 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**, **80ml (1/3 cup) white vinegar** and **2 tbs sugar** in a medium bowl, stirring to dissolve the sugar. Finely chop **chillies**, discarding the seeds if less heat is preferred. Trim and finely chop **spring onions**. Chop **garlic**, then press with the flat side of a knife to finely mince (see cooking tip). Finely chop **coriander** leaves, discarding the stems.



### 3. Prepare chicken

Put the **chicken breasts** flat on a board, put your hand on top and halve horizontally into 4 equal fillets. Score the chicken fillets 5 times with a sharp knife. Spread the **green curry paste** over the chicken.



### 4. Cook chicken

Heat **1 tbs oil** in a medium 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.