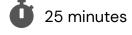




# Vietnamese Noodle Bowl

# with Caramelised Chicken & Nuoc Cham

Bun Thit Nuong is a light and zesty Vietnamese noodle bowl with caramelised chicken strips, fresh cucumber and mint topping, roasted peanuts and chilli lime dressing.





2 servings



# Make fresh rolls!

Make fresh Vietnamese rolls if you have some rice paper rounds in your pantry! All ingredients in this dish will work well as fillings, and the dressing is an excellent dipping sauce!

## **FROM YOUR BOX**

RICE VERMICELLI NOODLES	1 packet
RED CHILLI	1
LIME	1
CHICKEN STIR-FRY STRIPS	300g
SPRING ONIONS	1 bunch
LEBANESE CUCUMBER	1
CARROT	1
MINT	1 bunch
ROASTED PEANUTS	1 packet (30g)

#### FROM YOUR PANTRY

oil for cooking, pepper, fish sauce, sugar (of choice), rice wine vinegar (see notes), 1 garlic clove

#### **KEY UTENSILS**

frypan, saucepan

#### **NOTES**

If you don't have rice wine vinegar you can use apple cider or white wine vinegar.

If you prefer less heat, you can garnish the dish with chilli to taste instead



#### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and cook according to packet instructions or until al dente. Drain, rinse with cold water and set aside.



## 2. PREPARE THE DRESSING

Deseed and finely chop chilli (see notes). Add to a small saucepan along with 1 crushed garlic clove, 1 1/2 tbsp fish sauce, 1 1/2 tbsp vinegar, 1 1/2 tbsp sugar and 1/4 cup water. Bring to a simmer, take off heat and squeeze in juice from 1/2 lime.



#### 3. COOK THE CHICKEN

Heat a frypan over medium-high heat with oil. Add chicken along with 1/2 tbsp fish sauce and 1/2 tbsp sugar. Slice and add spring onions (reserve some green tops for garnish). Cook for 6-8 minutes until caramelised. Season with pepper.



# 4. PREPARE THE TOPPINGS

Wedge remaining lime. Slice cucumber. Julienne or grate carrot. Pick mint leaves and roughly chop peanuts.



# **5. FINISH AND SERVE**

Serve noodles with chicken, prepared toppings and spring onion green tops. Spoon dressing over top and toss to serve.



