

Rory's Chicken Vermicelli



Feeds 4

Ingredients

- 500grams Chicken Breast
- Ginger
- 2 Cloves of Garlic
- 300g Rice Vermicelli
- 2 Carrots
- 1 Lebanese Cucumber
- 1 Large Granny Smith Apple
- 1 Bunch of Mint
- 1 Bunch of Coriander
- 2 Shallots
- 1/2 Cup of Coconut Cream
- Fish Sauce
- Salt to taste
- 2 Limes
- 1 teaspoon White Sugar
- 2 Birds Eye Chilli
- 1/2 Cup of Peanuts

Method

1. Place the chicken breast in to a medium to large sauce and cover with cold water and add 2cm worth of finely sliced ginger and 2 cloves of Garlic.
2. Allow the water to come to a boil and then reduce to a gentle simmer for 10 minutes.
3. Meanwhile slice the carrots, Apple and cucumber into small matchstick sized pieces (julienne) and mix together.
4. Once the 10 minutes are up, turn of the heat and allow the chicken to cool in the poaching liquid for a further 10mins. At the same time cook the rice vermicelli according to the packet instructions then cool with cold water and drain.
5. To make the dressing, finely slice the chillies, shallots and grate 1cm piece of ginger. Mix in a small bowl with the coconut cream, a table spoon of fish sauce, a pinch of salt, teaspoon of sugar and the juice of two limes and mix well.
6. Remove the chicken from the water and shred. Evenly share the noodles, salad and the chicken between 4 bowls. Tear the mint and the coriander with your fingers and evenly distribute between the bowls, along with the peanuts.
7. Add the dressing to the salad bowl and toss together.

**Fresh and
tasty, this
dish is just
full of flavour**

Recipe shared by
Rory from Yarraville

