



Lunch, Serves 4

# Thai Noodle Salad

This has the rare culinary superpower of being exactly what you were in the mood for without knowing it.

Really good summer lunch.

NOODLE PART		CHICKEN MARINADE		PEANUT SAUCE	
1 Package	Rice Noodles (~16 ounces)	1/2 Cup	Hoisin Sauce	1 Cup	Peanut Butter
4 Cups	Shredded Cabbage (half red/half green preferred)	1/4 Cup	Soy Sauce	1 TBSP	Ginger (grated)
1/2	Carrot (shredded)	2 TBSP	Rice Vinegar	1 TBSP	Garlic (grated)
2	Chicken Breasts (pre-cooked)	1 TBSP	Minced Garlic	4 TBSP	Soy Sauce
1 Cup	Cilantro (minced)	1 TBSP	Fresh Ginger (minced)	1 TBSP	Rice Vinegar
1.5 Tsp	Sea Salt	1 TBSP	Dry Basil	1 TBSP	Sriracha
			SWEET CHILI LIME SAUCE	2 TBSP	Lime Juice
		1/4 Cup	Sweet Chili Sauce	ON THE SIDE	
		1/4 Cup	Lime Juice	Sriracha	

## The Doing of the Thing

Mix the marinade ingredients: hoisin, soy, rice vinegar, garlic, ginger and basil.

Slice pre-cooked chicken into strips and marinate in the sauce you just made, preferably for at least one hour.

While that's happening, cook the rice noodles, shred your cabbage and half a carrot.

Combine and toss, then add chicken.

Combine the 1/4 cup of sweet chili sauce with the 1/4 cup of lime juice, shake that up and pour over your salad. Ooh, this is looking good.

Now get your peanut sauce ingredients together in a blender – peanut butter, ginger, garlic, soy sauce, rice vinegar, Sriracha and lime juice – and blend well. Serve on the side in a bowl.

Welcome to Thai Chicken Salad.

You can enjoy this just as it is in salad form, or also goes swell in a spinach wrap.

Couple squirts of Sriracha goes great over the top of all this.

