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by Ohman

Vietnamese vermicelli salad



Ingredients

Chicken breast
Chinese five spice
Rice vermicelli noodles
Beans sprouts
Cucumber, chopped
Carrots, thinly sliced
Coriander
Mint leaves
Soy Sauce
Sweet chili
Lemon juice
Oil

Preparation

- 1 Slice up some chicken breast, sprinkle with Chinese five spice. Saute in a frying pan until cooked.
- 2 Soften some rice vermicelli noodles in boiling water and drain. Put beans sprouts in a bowl, top with vermicelli, throw on some chopped cucumber and carrot (I usually thinly slice with a vegetable peeler) add some coriander and mint leaves. Pour over a dressing of soy sauce, sweet chilli, lemon juice and oil (add some chopped fresh chilli if you like spice). Toss together and serve topped with the chicken. Takes about 20 minutes from start to eat time and so delicious and healthy.

Cooks Note
