

# Vietnamese Rice Noodle Salad with Chicken

## Ingredients

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1 lb Chicken Thighs (boneless,	skinless)
5 clv Garlic (minced)	2 Lime
6 T Fish Sauce	1 T Soy Sauce
2 T Brown Sugar	3 T Vegetable Oil
2 T Rice Vinegar	3 T Sugar
2 t Chili Garlic Sauce	1/2 c Water
7 oz Vermicelli Noodles	2 c Bean Sprouts
1 Carrot (julienned)	1 Cucumber (julienned)
6 Romaine Lettuce Leaves	(julienned)
1/2 c Mint (chopped)	1/2 c Cilantro (chopped)

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1. In a medium bowl, add 2 cloves minced garlic, 1 lime juiced, 2 tablespoons fish sauce, soy sauce, brown sugar, and 1 tablespoon vegetable oil. Mix ingredients then add chicken thighs and mix again. Set aside at room temperature for 1 hour or put it in the fridge overnight.
2. In another medium bowl add 3 cloves minced garlic, 1 lime juiced, rice vinegar, 1/4 cup fish sauce, sugar, chili garlic sauce, and water. Combine ingredients and stir until the sugar has completely dissolved into the sauce. Taste and adjust any of the ingredients if desired.
3. Boil the rice vermicelli noodles according to the package instructions. Drain and rinse under cold running water. Set aside in a colander.
4. Heat 2 tablespoons of vegetable oil in a cast iron skillet over medium high heat. Sear the chicken for about 4 minutes per side, or until cooked through. Set aside on a plate.
5. Combine the rice noodles with bean sprouts, julienned carrots and cucumber, romaine lettuce, mint, and cilantro. Slice the chicken thighs and add to the salad. Serve with your nuoc cham sauce.