

Vietnamese Grilled Chicken with Rice Vermicelli

Ingredients

1/4 c Lime Juice (plus 2 1/2	tablespoons)
6 1/2 T Fish Sauce	5 clv Garlic (minced)
1/2 t Chili Garlic Sauce	4 T Sugar
1 T Vegetable Oil	6 Chicken Thighs (boneless,
skinless)	1 c Warm Water
1 T Vinegar	1 Carrot (shredded)
1 Cucumber (sliced)	8 Lettuce Leaves (torn)
1/2 c Cilantro (chopped)	1/2 c Mint (chopped)
8 oz Rice Vermicelli Noodles	

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Instructions

1. For the chicken: Whisk 1/4 cup lime juice, 2 1/2 tablespoons fish sauce, 4 cloves minced garlic, 1/4 teaspoon chili garlic sauce, 2 tablespoons sugar, and vegetable oil in a small bowl. Reserve about 2 tablespoons of the marinade for basting later.

2. Pour the remainder into a large resealable plastic bag. Add chicken pieces to the bag and turn to coat. Marinate in the refrigerator for 20 minutes to 1 hour, turning occasionally.

3. Oil the grill rack. Grill the chicken, covered, turning several times and basting the browned sides with the reserved marinade, until well browned and slightly charred, and cooked through. You may also roast chicken at 375 degrees until the chicken is almost cooked through, about 15-20 minutes, turning at least once. Then turn on the broiler and broil the chicken about 4-5 inches from the heat, turning and basting the chicken until cooked through and lightly charred.

4. For the dipping sauce: Mix 2 tablespoons sugar and warm water together in a medium bowl until all the sugar is dissolved. Stir in 1/4 teaspoon chili garlic sauce, 1 clove of minced garlic, 4 tablespoons fish sauce, vinegar, and 2 1/2 tablespoons lime juice.

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5. Bring a pot of water to a boil and add rice vermicelli. Cook according to package directions. When noodles are ready drain and rinse with cold water.

6. For serving: Slice the grilled chicken. Place desired amount of noodles, fresh vegetables, cilantro, and mint in a bowl. Top with sliced chicken. Pour in desired amount of sauce and enjoy.