

# Vietnamese Vermicelli Salad

## *with Peanut Crusted Chicken*

Recipe adapted from Shutterbean

### INGREDIENTS:

dressing -

- 2/3 cup warm water
- 1/4 cup honey
- 1/4 cup sriracha, or chili garlic sauce, to taste
- 2 T soy sauce
- juice from 3 limes, to taste
- 1/2 t salt

salad -

- 1 (8 oz.) package of vermicelli rice noodles
- 1 medium cucumber, sliced into thin half-moons
- 1 small red pepper, thinly sliced
- 1 medium carrot, julienned or shredded
- 1 small red onion, sliced thinly
- gremolata -
- 1/4 cup+ fresh mint leaves, roughly chopped or torn
- 1/2 cup peanuts, roughly chopped or food processed into crumbs

chicken -

- 1 lime
- 2 large chicken breasts, sliced in half thin-ways
- salt and pepper
- 1 1/2 cups peanuts, chopped in a food processor until teeny
- 2 eggs, beaten
- 1/2 cup flour

Please note: I bought scant a pound of peanuts, and used most of them for garnish and crusting the chicken, so get extra for topping, if you want!

### DIRECTIONS:

1. Put all of the ingredients for the dressing in a jar and shake until combined. Place chicken in a large bag or shallow dish and pour about scant half up of the dressing over them, squeeze the juice from one lime into the bag as well. Set aside at room temperature to marinate for 20-30 minutes.
2. Meanwhile, preheat your oven to 350F. Line a large baking sheet or two with foil. Spray with cooking spray.
3. Take the chicken out of the marinade and sprinkle with salt and pepper. Cut into strips. Get ready to peanut-crust your chicken by placing the flour in a shallow dish, whisk the eggs in another shallow dish, and then put the chopped peanuts in another. Dredge the chicken in the flour, then egg, and then press into the peanuts. Place on the prepared baking sheets. Bake for 20-30 minutes or until no longer pink in the center and cooked through. Set aside.
4. Cook the noodles by placing them in a large bowl. Pour boiling water over them until submerged. Set aside for about 3 minutes or until done. Rinse with cool water.
5. Make the gremolata by stirring together the fresh mint with the chopped peanuts. Place in a small dish.
6. Plate the salad by dividing up the noodles, vegetables, and chicken between the plates. Pour sauce over to your hearts content. Sprinkle with gremolata and eat like you mean it. Personally, I like to have the sauce and gremolata near by at all times for there to be more of each in every bite.