



Rice Noodle salad with chilli chicken skewers

The cooking of this recipe requires adult supervision

Makes approx 12 – 16 skewers

Ingredients

1.5 kg Chicken breast diced	¼ cup mint leaves
2 carrots	¼ cup coriander
2 Lebanese cucumbers	sesame seeds
1 teaspoon sesame oil	lime juice
3cm ginger	soy sauce
Vermicelli noodles	sweet chilli sauce
1 red capsicum	

Prepare the chicken

Thread chicken pieces onto soaked skewers
Combine all of the marinade ingredients
coat chicken skewers
Refrigerate

Prepare the salad

Soak the vermicelli rice noodles
peel and coarsely grate the carrot
coarsely grate the Lebanese cucumber
thinly slice the red capsicum
Snip ¼ cup mint leaves
snip ¼ cup coriander leaves
sesame seeds

Make dressing

Combine the dressing ingredients in a jar and shake.

Assemble salad and top with dressing.

Heat the Breville grill. Cook the chicken skewers turning occasionally until cooked through.

Assemble the salad with the skewers on top.

Top with a little more sweet chilli sauce to taste.

Equipment

Knife
Chopping board
Bowls
Strainer
Skewers
Grater
Scissors
Breville grill
Tongs

Marinade:

1/3 cup soy sauce
1/4 cup sweet chilli sauce
1 teaspoon sesame oil
3cm ginger finely grated

Dressing:

1/2 cup sweet chilli sauce
¼ cup lime juice
¼ cup soy sauce