

# Vietnamese Noodle Bowl with Chicken (or Tofu)

30 minutes

Based on a recipe by Nagi

## Ingredients (serves four)

Chicken breast in marinade (2tbsp lime juice, 2 tbsp fish sauce, 1 tbsp soy sauce, 2 tbsp sugar, 1 tbsp oil, 1 stalk lemon grass)

Nuoc Cham Vietnamese Sauce (1/4 cup fish sauce, 4 tbsp rice vinegar, 2 tbsp sugar, 3 tbsp lime juice)

2-3 Garlic cloves

1 red Thai chili

200 g vermicelli rice noodles

carrots

1 cucumber

100 grams cabbage

Handful of both mint and cilantro

Lime for serving (optional)



Check out the video at <https://tobermorymeetingplace.com/food-programs/good-to-go/>

## Instructions

1. Grate garlic cloves and add half to chicken marinade bag and the other half to the Vietnamese sauce (Nuoc Chum). Set aside to continue marinating.
2. Julienne carrots and cucumbers and finely slice cabbage. Wash and roughly chop cilantro and mint.
3. De-seed and finely mince Thai red chili and add to Nuoc Cham (Vietnamese Sauce) along with 1/2 cup of water. For a child-friendly version, leave chili on the side.
4. Put a larger pot of water on high heat to boil. Once water is boiling remove from heat and add noodles. Cook for 3 minutes. Drain, rinse under cold water and set aside.
5. Heat BBQ or cast iron to medium heat, remove chicken from marinade and cook for 3 to 4 minutes on each side. Remove any pieces of lemongrass and then slice into thin pieces.
6. Divide noodles between 4 plates, arrange vegetables, herbs and chicken on top and serve with Nuoc Cham and lime wedges (if using) alongside. Enjoy!