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This dish created by:



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## Thai chicken noodle salad, with kaffir lime dressing.

### Ingredients

- 3 X Skinless chicken breast
- 250g rice noodles
- 8 x fresh frozen kaffir lime leaves
- 30g fresh ginger
- 1 x garlic clove
- 3 tsp shop bought Thai green curry paste
- 1 X Tin coconut milk
- ½ pack of coriander
- 1 x large carrot
- 1 x cucumber
- 3 x tbsp. salted peanuts
- 1 x large hand full of beansprouts
- 25ml fish sauce
- 3 x limes
- 1 x red chilli
- 1 x tbsp black sesame seeds

### Method

Place chicken breasts into a large saucepan and completely cover with water. Bring to the boil then simmer very gently for 12 minutes. Check chicken is cooked by cutting open then leave chicken to cool.

In a blender add 6 kaffir lime leaves, ginger, garlic, Thai paste, coconut milk, juice of 2 limes, ¾ of the coriander and fish sauce. Blitz well, adding a splash of water if too thick.

Cook and refresh noodles.

Using a peeler, make ribbons from carrot and cucumber. Thinly slice red chilli and roughly chop peanuts. Shred chicken, by simply pulling it apart with your hands long ways.

Dress noodles with your dressing and place in serving bowl.

Top the salad with chicken, ribbons, peanuts, beansprouts, peanuts, coriander, chilli, wedges of lime and thinly sliced kaffir lime leaves.