

# Warm Thai Chicken Salad

(Serves 2)

## Ingredients

- 2 Chicken Breasts cut into thin strips
- 1 tbsp Olive Oil
- 1 small Onion (very finely chopped)
- 1 crushed Garlic Clove
- 1 tbsp Thai Fish Sauce
- 1 tbsp Soy Sauce
- 1 tsp Caster Sugar
- 1 Thai Red Chilli
- ½ Cucumber
- 1 large peeled carrot, cut into thin strips
- 75g Beansprouts
- Half-a-Handful each of coarsely chopped fresh mint and coriander leaves
- 20g roughly chopped roasted salted peanuts
- ½ Lime. Finely grated zest and juiced.

## Method

01. Heat the oil in a wok and stir-fry the chicken over a high heat for 3-4 mins.
02. Add the onion and garlic. Stir-fry for a further 2 mins.
03. Add Thai fish sauce, soy sauce, caster sugar, and the chilli. Stir-fry for 3-4 mins, until the chicken is browned and the sauce reduced to a sticky glaze.
04. Cut the cucumber in half lengthways, scoop out the seeds and discard, then slice diagonal. Toss with the chicken.
05. Add the carrot, beansprouts, mint and coriander, peanuts and zest and lime juice. Stir and combine.
06. Serve with fresh lime wedges to squeeze over and soy sauce for drizzling.