



UCCOOK

Doos Wine's Vietnamese-style Chicken

with daikon & toasted peanuts

North, South, East, West, you will search far and wide to find a recipe that beats this Oriental-style chicken salad, Chef! A special tangy dressing coats cucumber matchsticks, carrot ribbons, daikon (a Japanese radish), pan-toasted peanuts, spring onion, and NOMU Oriental Rub-spiced chicken.

Hands-on Time: 45 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Doos Winery

Carb Conscious

Doos Wine | Doos Pink 3L

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Ingredients & Prep

20g	Mixed Herbs <i>(10g Fresh Coriander & 10g Fresh Mint)</i>
2	Fresh Chillies <i>rinse, trim, deseed & finely slice</i>
40g	Fresh Ginger <i>peel & grate</i>
2	Spring Onions <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
120ml	Tangy Dressing <i>(80ml Lime Juice & 40ml Fish Sauce)</i>
240g	Carrot <i>rinse, trim & peel into ribbons</i>
400g	Cucumber <i>rinse & cut into thin matchsticks</i>
120g	Daikon Rounds <i>cut into thin matchsticks</i>
160g	Green Leaves <i>rinse & shred</i>
40g	Peanuts <i>roughly chop</i>
4	Free-range Chicken Breasts
40ml	NOMU Oriental Rub

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Butter

1. HERBACEOUS HERBS Rinse, pick and finely chop the mixed herbs. Place ½ into a salad bowl and set the remainder aside.

2. TANGY & TASTY To the bowl of herbs, add the sliced chilli (to taste) and toss together with the grated ginger, the spring onion whites, the tangy dressing, a sweetener (to taste), a generous drizzle of olive oil and seasoning. Toss with the carrot ribbons, the cucumber matchsticks, the daikon matchsticks, and the shredded leaves. Set aside.

3. TOASTED PEANUTS Place the chopped peanuts in a pan (with a lid) over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. ORIENTAL CHICKEN Return the pan to medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken on one side until golden, 4-5 minutes. Flip, cover with the lid, and fry until cooked through, 4-5 minutes. During the final 1-2 minutes, baste the chicken with a knob of butter and the NOMU rub. You may need to do this step in batches. Remove from the pan, reserving any pan juices, and rest for 5 minutes before slicing and seasoning.

5. SENSATIONAL SALAD Serve up the delicious dressed salad and top with the sliced chicken. Drizzle over any remaining dressing and pan juices. Garnish with the toasted peanuts, the reserved fresh herbs, and the spring onion greens. Last but not least, pour yourself a glass of Doos wine. Cheers, Chef!

Nutritional Information

Per 100g

Energy	511kj
Energy	122kcal
Protein	10.1g
Carbs	8g
of which sugars	3g
Fibre	3.1g
Fat	5.3g
of which saturated	0.9g
Sodium	592mg

Allergens

Allium, Sesame, Peanuts, Fish, Cow's Milk, Shellfish

Eat
Within
2 Days