

# UCCOOK

## Vietnamese-style Chicken

with toasted peanuts

**Hands-on Time:** 40 minutes

**Overall Time:** 55 minutes

**Calorie Conscious:** Serves 3 & 4

**Chef:** Megan Bure

### Nutritional Info

	Per 100g	Per Portion
Energy	320kj	2022kj
Energy	76kcal	484kcal
Protein	6.8g	43.2g
Carbs	7g	47g
of which sugars	4g	26g
Fibre	2g	10g
Fat	2.2g	13.9g
of which saturated	0.4g	2.6g
Sodium	126mg	795mg

**Allergens:** Shellfish, Fish, Allium

**Spice Level:** Mild

Eat Within 3 Days



## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
30g	40g	Peanuts <i>roughly chop</i>
720g	960g	Baby Carrots <i>rinse &amp; trim</i>
2	2	Spring Onions <i>rinse, trim &amp; finely slice, keeping the white &amp; green parts separate</i>
30g	40g	Fresh Ginger <i>peel &amp; grate</i>
2	2	Fresh Chillies <i>rinse, trim, deseed &amp; finely slice</i>
120ml	160ml	Citrus Umami Blend <i>(60ml [80ml] Lime Juice, 15ml [20ml] Fish Sauce, 30ml [40ml] Honey &amp; 15ml [20ml] Olive Oil Blend)</i>
300g	400g	Cucumber <i>rinse &amp; cut into thin matchsticks</i>
120g	160g	Salad Leaves <i>rinse &amp; shred</i>
3	4	Free-range Chicken Breasts
30ml	40ml	NOMU One For All Rub

## From Your Kitchen

Cooking Spray  
Seasoning (salt & pepper)  
Water  
Paper Towel

**1. TOASTED PEANUTS** Place the 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.

**2. GINGER CARROTS** Return the pan to medium heat. When hot, add the carrots and lightly coat with cooking spray. Fry the carrots until lightly golden, 12-15 minutes (shifting occasionally). At the halfway mark, add the spring onions whites and ginger. Add 6 [8] tbsp of water and simmer until the carrots are tender when pierced with a fork, 10-12 minutes. Remove from the pan and season.

**3. TANGY & TASTY** To a bowl, add the chilli (to taste), the citrus umami dressing and seasoning. Toss with the cucumber and the salad leaves. Set aside.

**4. VIETNAMESE CHICKEN** Return the pan to medium heat. Pat the chicken dry with paper towel. When hot, add the chicken and lightly coat with cooking spray and the NOMU rub. Fry on one side until golden, 4-5 minutes. Flip, cover with the lid, and fry until cooked through, 4-5 minutes. You may need to do this in batches. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**5. SENSATIONAL SALAD** Serve up the delicious dressed salad and top with the chicken and the ginger carrots. Drizzle over any remaining dressing. Garnish with the peanuts and the spring onion greens. Enjoy, Chef!