

UCOOK

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: 25 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Doos Winery

Carb Conscious

Doos Wine | Doos Pink 3L

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Ingredients & Prep

10g	Mixed Herbs <i>(5g Fresh Coriander & 5g Fresh Mint)</i>
1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>
20g	Fresh Ginger <i>peel & grate</i>
1	Spring Onion <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
60ml	Tangy Dressing <i>(40ml Lime Juice & 20ml Fish Sauce)</i>
120g	Carrot <i>rinse, trim & peel into ribbons</i>
200g	Cucumber <i>rinse & cut into thin matchsticks</i>
60g	Daikon Rounds <i>cut into thin matchsticks</i>
80g	Green Leaves <i>rinse & shred</i>
20g	Peanuts <i>roughly chop</i>
2	Free-range Chicken Breasts
20ml	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. 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