

## **Vietnamese Chicken Salad**

*Based on a recipe by lê van nhânh & meera freeman*

Serves 6

### **Ingredients**

3 Chicken Breasts  
½ cup rice vinegar  
½ teaspoon salt  
½ teaspoon freshly ground black pepper  
3 tablespoons raw sugar  
1 red onion finely sliced  
250gm Chinese cabbage finely sliced  
1 large carrot, peeled and grated into very fine shreds  
2 tablespoons Lemon Myrtle Infused Macadamia Oil

### **Garnish**

1 tablespoon chopped Vietnamese hot mint  
(if not available use ½ tablespoon mint and ½ tablespoon rocket chopped to thin strips)  
2 tablespoons raw macadamia pieces  
1 tablespoon natural macadamia oil  
1 tablespoon crisp fried shallots (buy in Asian Grocery stores)  
Prawn Crackers

### **Dipping Sauce**

½ teaspoon raw sugar  
3 tablespoons fish sauce  
1 tablespoon fresh lime juice  
1 fresh red chilli (seeded and sliced finely)

Simmer chicken breasts in a saucepan of salted water until chicken is just cooked through. Drain the chicken and set aside to cool.  
Combine vinegar, salt, pepper and raw sugar and marinate the sliced red onion in this mixture for 30 minutes

Combine cabbage and carrot together in a large bowl. Pull the cooled chicken into fine shreds with your fingers and combine with the cabbage and carrot. Add the onion, it's marinade and the Lemon Myrtle Macadamia Oil and toss well. Transfer to a serving platter

Fry macadamia pieces on gentle heat in macadamia oil stirring gently until just brown. Remove from heat and drain on paper towel.  
Garnish with the hot mint, macadamias and crisp fried shallots  
Serve accompanied with the Dipping sauce and prawn crackers.

### **Dipping Sauce**

Combine fish sauce, lime juice, raw sugar and sliced chilli in a small serving bowl. Stir until sugar is dissolved