

# Crunchy Asian Chicken Salad

**Serves:** 4

**Preparation time:** 15 minutes

**Cooking time:** 15 minutes



## Ingredients

### First Poultry

3 chicken thigh fillets (skin on)

### Astee Grocer

1 packet of crispy shallots

1/2 cup fish sauce

### Strawberry Point

2 large carrots grated; 1/4 white cabbage finely sliced (a mandolin is good for this); 1/4 red cabbage finely sliced; 2 long red chillies thinly sliced;

1 cup coriander leaves picked; 1 cup Thai basil leaves picked;

2 lime juiced and zested

### Coles

2 Tbs white sugar; 1 big pinch salt; 1 tsp white pepper

## Method

Make the marinade of lime juice, fish sauce, white sugar, salt and pepper.

Pour 1/2 over the chicken, keep the other half for the dressing. Marinade the chicken for 15-minutes, or up to 24-hours for extra flavor.

Grill the chicken skin side down until it is crispy. Turn to the other side for another 5-minutes. Rest and slice into strips.

Combine all of the salad ingredients and toss with the dressing. Add the warm chicken and serve.

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