

Vietnamese chicken salad

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Vietnamese chicken salad

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Use leftover chicken to make this tasty Vietnamese salad.

Ingredients (serves 1)

- 100g of cooked chicken, finely sliced
- ½ cup of carrot, finely sliced
- ½ cup of cabbage, finely sliced
- 2 tbsp of coriander
- 2 tbsp of Vietnamese mint
- 1 □□tbsp of roasted peanuts, finely chopped

Sauce

- The juice of 1 lime
- 1 tsp of sugar
- 1 tsp of fish sauce
- 1 tbsp of de-seeded finely chopped chilli
- 1 tbsp of rice vinegar

Method

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Place all dressing ingredients in a bowl and stir until sugar is dissolved. Mix all salad ingredients together in a bowl and add dressing just before serving.

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