



Vietnamese Chicken Salad

Ingredients

- 3 tablespoons Maggi Chilli Sauce
- 40 g Brown Sugar
- 1 tablespoon Fish Sauce
- 4 tablespoons Lime Juice
- 250 g Savoy cabbage, washed and finely shredded
- 200 g Carrots
- 15 g Fresh Mint
- 20 g Peanuts
- 15 g Leaves Coriander
- 160 g Beansprouts
- 1 red chilli, finely sliced (optional)
- 450 g cooked chicken breast (skinless), shredded

Instructions

1. Make the dressing: combine lime juice, sugar, fish sauce, Maggi Chilli Sauce in a screw-top jar; shake well until combined.
2. Combine chicken, cabbage, bean sprouts, carrot, mint, coriander and half the peanuts.
3. Drizzle the dressing over the salad and toss to combine. Place in a serving bowl and sprinkle with the remaining peanuts to serve.

Nutrition

| | |
|---------------------|-------------|
| Carbohydrate | 29.81 g |
| Energy | 240.93 kcal |
| Fat | 4.27 g |
| Fibre | 5.02 g |
| Protein | 23.51 g |
| of which: saturates | 0.57 g |
| Sodium | 1767.71 mg |
| of which: sugars | 19.04 g |

20 Minutes

4 portions