



## Vietnamese-Inspired Salad Bowl

*Serves 5-6*

### Salad "Topping" Ingredients

- 2 cups of leftover shredded chicken, leftover grilled fish, steak or tofu (any protein is fine)
- 1/3 cup roughly chopped roasted peanuts
- 5-6 oz rice noodles
- 1 spicy red or green chili pepper, finely diced if you like heat (OPTIONAL) I put this on the side so everyone can choose the amount of heat they desire.

### Dressing Ingredients

- 1/2 Tbsp fermented chile paste (most grocery stores have this)
- 2 large cloves garlic, peeled and finely minced
- 1 1/2 tsp sugar (add more to taste)
- 2 Tbsp seasoned rice-wine vinegar
- 1/3 cup freshly squeezed lime juice (about 3-4 limes)
- Zest of one lime (I use my microplane grater)
- 1/4 cup Vietnamese fish sauce (I like Red Boat brand)
- 1/3 cup peanut oil or canola oil or sunflower oil

### Salad Ingredients

- 1/2 large savoy cabbage, core and inner leaves removed and sliced thin
- 1/2 cup fresh mint leaves or basil leaves or a combo, julienned
- 1/2 cup fresh cilantro leaves, julienned
- 1/2 small red onion, peeled and thinly sliced lengthwise
- Half of an English cucumber, seeded and cut into 1/4-inch by 1 inch pieces (leave the peel on)
- 2 large carrots, peeled and shredded
- 1 red bell pepper, seeded and julienned into 1 inch x 1/4 inch pieces
- 1 cup snow peas, cut into 1-inch pieces (if available)

### Instructions

Cook rice noodles according to package. Drain well and cool then toss with a smidge of oil. Set aside.

Whisk dressing ingredients together, taste and add more sugar if desired and pour into an empty salad dressing container. The dressing is fairly thin which always is my choice with cabbage!

Thinly slice cabbage then shred carrots. (Note: I slice the cabbage and then switch out the blade of my food processor to shred the carrots. And I always shred extra carrots for making an additional salad or to have on sandwiches.) Cut up herbs, cucumbers, peppers and snow peas. Mix all of the salad stuff together.

To serve: Get a large shallow bowl for each serving. Layer the cooked rice noodles, then salad, then top with shredded chicken or other protein. Sprinkle with peanuts and diced spicy pepper if desired. Drizzle with 2-3 tablespoons of dressing and mix, then add more dressing if needed. Enjoy with some summer fruit!

I store the salad, the rice noodles, the peanuts and the protein in individual containers so I can use them and they stay fresh for up to five days.