

# CHILLED BUCKWHEAT NOODLE SALAD WITH GRILLED THAI CHICKEN

*Yield: 4 servings*

## Ingredients:

<b>Ingredients for the marinade</b>	<b>Amounts</b>
Lime juice	1 Tbsp.
Soy Sauce	2 Tbsp.
Fish Sauce	1 Tbsp.
Vegetable oil	1 Tbsp.
Brown Sugar	2 Tbsp.
Ground turmeric	1 tsp.
Pureed lemongrass	2 stems
Fresh Garlic (micro grated)	2 cloves
Fresh Ginger (micro grated)	½" piece
Crushed Red Pepper Flakes	½ tsp.
Chicken breast, 1" cubes or flattened	12 oz.
Soaked bamboo skewers 10"	4 ea.

## Method for the chicken:

1. Whisk together the aromatic and wet ingredients, whisking until sugar is dissolved.
2. Toss the chicken cubes in the marinade, cover and refrigerate for 30 minutes.
3. Divide the chicken between the 4 skewers, cover and refrigerate (may be done a day ahead).

<b>Ingredients for the noodle salad</b>	<b>Amounts</b>
Japanese buckwheat (Soba) noodles	1 package
Sesame oil	1 Tbsp.
Green onions, washed and thinly sliced	1 bunch
Cucumber julienne	1 ½ cups
Carrot julienne	1 ½ cups
Cilantro leaves, washed & picked	1 cup
Thai basil leaves, washed & torn	½ cup
Mint leaves, washed & torn	½ cup
Ginger peeled and minced	2 Tbsp.
Sriracha chili sauce	to taste
Chopped toasted peanuts	½ cup

## Method for the salad:

1. Cook the noodles in a large pot of boiling water until al dente, strain.
2. Refresh the noodles in icy-cold water, drain thoroughly and toss with the sesame oil; cover and refrigerate.
3. Prepare the remaining ingredients and toss everything except the peanuts together in a separate bowl, cover and refrigerate.

**Ingredients:**

<b>Ingredients for the dressing</b>	<b>Amounts</b>
Garlic cloves, sliced	2 ea.
Thai bird chili, chopped	1 ea.
Palm sugar (brown as substitute)	1/4 cup
Fish sauce	1/4 cup
Lime juice, with pulp	3 Tbsp.

**Method for the dressing:**

1. Pound the chilies and sugar together in a mortar & pestle until thoroughly crushed.
2. Stir in fish sauce and lime juice.

**Method for final assembly:**

1. Heat a gas or charcoal grill.
2. Carefully grill the chicken skewers on each side until nicely caramelized on the exterior, cooked through and still juicy.
3. While the chicken is cooking, toss the chilled noodles together with the mixed noodle components.
4. Add enough of the dressing to coat the noodle salad and toss through. Serve any remaining dressing on the side.
5. Gently pile the noodle salad on a chilled plate, top with a grilled Thai chicken skewer and the reserved chopped peanuts.