



ROSEMARIE TRAN'S VIETNAMESE CHICKEN VERMICELLI BOWLS (BUN)

SERVING SIZE: 4 | COOKING TIME: 1 HOUR 10 MINUTES | CONTAINS SOY, FISH, PEANUTS

INGREDIENTS.....

Noodles

1 pound (lb) package of dry rice vermicelli noodles

Chicken

6 skinless, boneless chicken thighs

Garnish

½ head shredded iceberg lettuce

1 cucumber, sliced thin

Mint

Cilantro, chopped/cut into small pieces

Chopped peanuts (optional)

Chicken marinade

½ cup soy sauce

¼ cup sesame oil

2 Tablespoons (Tbsp) ginger, minced or cut into tiny pieces

2 clove garlic, minced or cut into tiny pieces

2 Tablespoons (Tbsp) honey

2 Tablespoons (Tbsp) salt

2 Tablespoons (Tbsp) vegetable oil (for cooking chicken)

Flavored Fish Sauce (or Nouc Cham)

½ cup water

⅓ cup fish sauce

¼ cup sugar

⅓ cup lemon juice

2 clove garlic (minced)

2 Thai chili, optional (minced)

WHAT ELSE YOU'LL NEED

- Cutting board and knife
- Large pot
- Large mixing bowl
- Small sauce pot
- Large sauté pan or skillet
- Cooking utensils (spatula, wooden spoon, or similar)
- Fork

DIRECTIONS.....

Chicken marinade

1. Combine soy sauce, ginger, garlic, honey and salt in a large mixing bowl.
2. Whisk sesame oil into soy sauce using a fork, until combined.
3. Add chicken thighs to large mixing bowl. Coat chicken with mixture.
4. Let chicken marinate in the mixture for 30 minutes in the refrigerator.

Noodles

5. Cook noodles as instructed on package. After noodles are cooked, set aside.

Flavored Fish Sauce (or Nouc Cham)

6. Heat ½ water in small sauce pot until warm. Add sugar and stir until dissolved. Let cool.
7. Add fish sauce, lemon, juice, minced garlic and chili to sugar water. Stir until ingredients are combined. Set aside.

Chicken

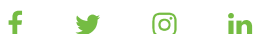
8. Heat 2 Tbsp vegetable oil in a large pan or skillet on medium-high heat.
9. Carefully add chicken to the oil (or, cook chicken on a grill).
10. Cook the chicken – about 5 minutes. Flip chicken and cook another 5 minutes. Chicken should have a deep golden color.
11. Once chicken is cooked, remove from heat and set aside. Let chicken rest 10 minutes. Slice chicken into small pieces.

Garnish

12. Chop the lettuce and dice the cucumber.

Assembly:

13. Make sure the noodles are completely dry from step 5.
14. Separate noodles evenly into 4-5 bowls. Top noodles with cooked chicken pieces, lettuce and cucumber.
15. Dress noodles with fish sauce, to taste.
16. Serve with a side of mint, cilantro and peanuts.



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