

Hot and Sour White Cut Chicken Salad

By Matt Stone

4 Servings

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INGREDIENTS

1 chicken
2 red chillies
4 spring onions
1 nob ginger
2 punnets cherry tomatoes
½ red onion
4 Lebanese cucumbers
2 cups coriander
200gms baby cos leaves

Dressing

100 mls fish sauce
100 mls white malt vinegar
2 tablespoons hot dried chilli powder
1 red chilli
100 ml tamarind water
200 ml lime juice

METHOD

1. To make the dressing, slice the chilli finely and combine all ingredients except the lime juice in a pot and bring to the boil. Simmer for 5 minutes and then chill. Once cold add the lime juice.
2. To cook the chicken, place in a suitable sized pot and add the sliced spring onions and ginger.
3. Cover with cold water. Bring to the boil. Once at a boil slightly lower the heat to a high simmer.
4. Leave for 20 minutes then turn off heat. Cover and let sit for 40 minutes. Then place into ice water and leave to cool. Once cool take out and refrigerate.
5. Chop the cherry tomatoes. Deseed and cut cucumbers into half-moons.
6. Finely slice the red onion and leave in cold water for 15 minutes.
7. Deseed and finely slice the chillies – lengthways.
8. Tear all chicken flesh off the bone. Mix with a generous amount of the dressing.
9. Add the onion, cucumber, chillies, tomato and coriander. Mix well.
10. Lay cos leaves on the base of a plate or bowl. Serve salad on top.