

Chicken Noodle Salad

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 35 mins

Description

Get ready to make all sorts of friends when you bring a big bowl of this Asian chicken noodle salad to the next big cookout. The only folks you might scare away are the ones who brought regular pasta salads. There's just something delightfully addictive about this special combination of cold and spicy. This recipe is the perfect catchall for all those summer vegetables we're supposed to be eating more of, as well as any dry leftover chicken you have around.

Ingredients

- 3 cloves garlic
- crushed - ½ cup seasoned rice vinegar - 1 tablespoon soy sauce - 1 tablespoon fish sauce - 1 tablespoon brown sugar - 1 tablespoon Sriracha chile sauce - 1 tablespoon hoisin sauce - 1 teaspoon sesame oil - 1 cooked chicken breast - 1 (8 ounce) package spaghetti - 1 cup grated carrots - 1 red bell pepper
- thinly sliced - 4 green onions
- thinly sliced - ½ cup chopped roasted
- salted peanuts - ? cup chopped fresh basil - ? cup chopped fresh mint - ? cup chopped cilantro

Instructions

1. Whisk garlic
2. rice vinegar
3. soy sauce
4. fish sauce
5. brown sugar
6. Sriracha
7. hoisin
8. and sesame oil together in a mixing bowl for the dressing. Tear chicken apart into strands similar in width to the spaghetti. Refrigerate until ready to use. Bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water
9. stirring occasionally
10. until tender yet firm to the bite
11. about 12 minutes. Drain and rinse with cold water. Transfer spaghetti to a mixing bowl; add the chicken
12. carrots
13. bell pepper
14. and green onions. Pour in the dressing and toss by hand until well combined. Seal the surface of the salad with plastic wrap and refrigerate
15. tossing occasionally
16. for 2 to 12 hours
17. the longer the better. Add peanuts
18. basil
19. mint
20. and cilantro to the salad. Toss well; taste and adjust for seasoning. Chef John Chef's Notes If you don't have leftover chicken
21. watch this video for Lighter Chicken Fettuccine Alfredo and follow the directions to make a great poached chicken breast. For best results
22. use a mandolin to julienne the carrots.