MARLEY SPOON

Fast! Vietnamese Chicken Salad

with Cabbage, Fried Onions & Peanuts

under 20min 2 Servings

You wouldn't believe from this flavor-packed ingredient list that this dish comes together in only three steps! Goi Ga, a traditional Vietnamese salad, relies on crunchy cabbage and lean shredded chicken to create a filling base for fresh mint, chopped peanuts, and the irresistible crunch of fried onions. Sliced Fresno chile adds heat tempered by a tangy dressing of lime juice, fish sauce, and sugar.

What we send

- 1 red onion
- 1 Fresno chile
- ¼ oz fresh mint
- ¼ oz fresh cilantro
- 1 oz salted peanuts [2]
- garlic
- 3 limes
- 2 (½ oz) fish sauce [1]
- 14 oz cabbage blend
- 2 (½ oz) fried onions
- ½ lb pkg ready to heat chicken

What you need

- sugar
- kosher salt & ground pepper

Tools

- microplane or grater

Allergens

Fish (1), Peanuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 390kcal, Fat 27g, Carbs 37g, Protein 33g

1. Prep ingredients

Thinly slice **half of the onion** (save rest for own use). Thinly slice **Fresno chili** (remove seeds and pith for less spice; use half if desired). Pick **mint leaves** from stems, tearing large leaves in half; discard stems. Coarsely chop **cilantro leaves and stems**. Coarsely chop **peanuts**. Pat **chicken** dry, then shred into bite-sized pieces.

2. Make dressing

Into a small bowl, finely grate **1 large garlic clove**, and squeeze in **¼ cup lime juice**. Add **fish sauce** and **2 tablespoons sugar** and whisk until sugar is dissolved.

3. Mix salad

In a large bowl, combine **chicken, onions, chiles, mint, cilantro, half of the cabbage mix** (save rest for own use), and **half of the peanuts and fried onions**.

Add **dressing** and mix until combined; season to taste with **salt** and **pepper**. Transfer to a serving plate and sprinkle with **remaining peanuts and fried onions**. Enjoy!

4. ...

Looking for more steps?

5. ...

You won't find them here!

6. ...

Enjoy your Martha Stewart & Marley Spoon meal!