



Grilled Hoisin Chicken

with Bo Bun Salad



20-30min



2 Servings

This classic Vietnamese rice noodle salad is full of bright and fresh flavors, but there's no need to fly across the world when all it takes is 30 minutes at home. We grill juicy chicken with sweet and savory hoisin glaze, then lay it on rice noodles along with crisp vegetables and a little heat. A tangy lime vinaigrette dresses the salad before we top it off with fresh cilantro and crunchy peanuts.

What we send

- 5 oz pad Thai noodles
- 1 jalapeño chile
- 1 cucumber
- 1 small bag carrots
- 1 lime
- 2 (½ oz) fish sauce ¹
- 2 oz hoisin sauce ^{2,4,5}
- 12 oz pkg boneless, skinless chicken breasts
- 1 oz salted peanuts ³
- ¼ oz fresh cilantro

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- large pot
- fine-mesh sieve
- vegetable peeler
- grill or grill pan
- microplane or grater

Allergens

Fish (1), Wheat (2), Peanuts (3), Sesame (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 540kcal, Fat 9g, Carbs 74g, Protein 48g



1. Cook noodles

Bring a large pot of water to a boil. Add **rice noodles**; cook, stirring occasionally, until tender, 8-9 minutes. Drain. Rinse under cold water. Cut into smaller pieces, if desired.

Meanwhile, thinly slice **half of the jalapeño** crosswise (or more, depending on heat preference). Use a vegetable peeler to shave **cucumber** and **carrot** lengthwise into ribbons (peel first, if desired).



4. Finish chicken

Meanwhile, cut **remaining lime** into wedges. Use a mallet or rolling pin to crush **peanuts**.

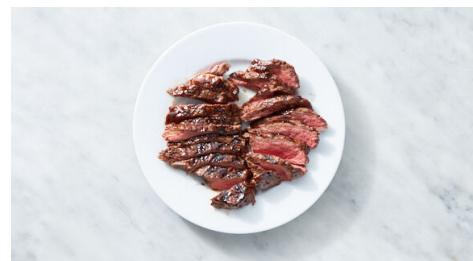
Brush **half of the remaining hoisin sauce** all over **chicken** and cook, turning, until glaze is charred in spots, about 1 minute more.



2. Prep ingredients

Preheat a grill or grill pan over medium-high heat. Finely grate **lime zest** into a medium bowl. Squeeze juice from **half of the lime** into bowl with zest. Add **all of the fish sauce, 1 tablespoon sugar, and 1 teaspoon hoisin sauce**.

Add **jalapeños, carrots, cucumbers, and noodles** to bowl with sauce and toss to coat. Season to taste with **salt and pepper**.



5. Finish

Thinly slice **chicken**, if desired. Drizzle with some of the **remaining hoisin sauce**.

Serve **chicken** with **noodle salad** alongside. Top with **cilantro sprigs** and **peanuts**. Serve **lime wedges** alongside for squeezing over top.



3. Cook chicken

Pat **chicken** dry, then rub lightly with **oil** and season all over with **salt and pepper**.

Add to grill or grill pan and cook until browned and cooked through, 3-4 minutes per side.



6. Serve

Enjoy!