

Recipe Name: Thai Chicken Salad**Submitted By: Paula Gibson**

Recipe Categories: Soups & Salads

Ingredients:

- 4 1/2 ounces rice stick noodles (maifun)*
- 4 large garlic cloves
- 1/4 cup soy sauce
- 1/3 cup fresh lime juice
- 2 tablespoons sugar
- 1 tablespoon smooth peanut butter
- 2 teaspoons chopped peeled fresh ginger
- 1 1/4 teaspoons hot chili paste (such as sambal oelek)*
- 1/4 cup vegetable oil
- 3 purchased roasted chicken breast halves, boned, skinned, shredded
- 3 cups shredded Napa cabbage
- 1 cup coarsely grated carrot
- 1 cup red bell pepper strips
- 1/2 cup thinly sliced red onion
- 2 medium cucumbers, halved lengthwise, thinly sliced crosswise
- 1/3 cup coarsely chopped roasted salted peanuts

Directions:

1. Cook noodles in small pot of boiling salted water until tender, about 3 minutes. Drain; cut noodles in several places with scissors. Spread out on platter.
2. Puree next 7 ingredients in blender. With machine running, gradually add oil and blend until dressing is smooth. Season to taste with salt and pepper.
3. Combine chicken, cabbage, carrot, pepper, onion, and cucumbers in large bowl. Toss with enough dressing to coat. Arrange atop noodles, sprinkle with peanuts, and serve, passing remaining dressing alongside.

**Available in the Asian foods section of some supermarkets, at Asian markets, and from amazon.com.*