



Satay Chicken Salad

Ingredients

- 4 Chicken thigh, fillets
- 1 pkt MAGGI Satay Chicken Recipe Base
- 200 g Bean Thread Vermicelli
- 1 Lebanese Cucumber
- 1 Red Capsicum, sliced thinly
- 1 tbsp Fresh coriander, chopped
- 0.5 tbsp Thai basil
- 2 tsps Siracha Sauce
- 2 tsps Peanut Butter
- 2 tsps Maple Syrup
- 2 tsps Light Soy Sauce

Instruction

1. In a large bowl combine chicken and MAGGI® Recipe Mix. Turn to coat. Cover. Place in fridge for at least 10 minutes to marinate.
2. Preheat oven to 200C/180C fan forced. Line a baking tray with baking paper. Place chicken on prepared tray. Bake for 20 minutes or until cooked through.
3. Meanwhile, cook vermicelli in boiling water for 5 minutes or until tender. Drain. Refresh under cold running water until cool. Drain and divide among serving bowls.
4. To make satay dressing, place siracha, peanut butter, maple syrup and soy sauce in a medium bowl, whisk until smooth.
5. Slice chicken and place on top of vermicelli with cucumber and capsicum. Drizzle with satay dressing and top with coriander, basil and mint.

Nutrition

Carbohydrates	61.04 g
Energy	744.75 kcal
Fats	37.2 g
Protein	38.03 g

🕒 30 Minutes

⊕ 4 portions