

LEMONGRASS CHILI CHICKEN NOODLE BOWL



Savor the perfect balance of charred lemongrass chicken and crisp garden vegetables, all tossed in a zesty chili-lime sauce for a refreshingly bold noodle experience.

Ingredients:

- Gordon Choice Fully Cooked Sliced Grilled Chicken Breast: 1.5lbs
- Amoy Yaki Soba Noodles #245302: 1 package (approx. 8 – 10 oz. dry)
- Julienne Carrots: 2 medium carrots
- Julienne Cucumbers: 1 large English cucumber
- Sliced Iceberg Lettuce: 4 – 5 cups (shredded thinly as the base)
- Bean Sprouts: 2 cups (fresh)
- Cilantro: 1/2 cup (fresh leaves, roughly chopped)
- Lime Wedge: 1 per bowl

The Marinade:

- Lemongrass: 2 stalks (tender white parts only, very finely minced)
- Lime Juice: 2 Tbsp.
- Soy Sauce: 1 Tbsp.
- Vegetable Oil: 1 Tbsp.
- Chopped Garlic: 2 cloves (minced)
- Brown Sugar: 2 Tbsp.
- Fish Sauce: 2 Tbsp. (chopped)
- Lime Wedge: 1 per bowl

The Chili-Lime Sauce (Nuoc Cham):

- Fish Sauce: 1/4 cup
- Rice Vinegar: 4 Tbsp. (1/4 cup)
- White Sugar: 2 Tbsp.
- Water: 1/2 cup (warm water helps dissolve the sugar)
- Chopped Garlic: 2 cloves (minced)
- Chili Sauce: 1 – 2 tsp. (Sambal Oelek or Sriracha) or 1 fresh Thai bird's eye chili, minced
- Lime Juice: 3 Tbsp. (chopped)
- Lime Wedge: 1 per bowl

Instructions:

1. The Marinade:

- To a bowl, add 1.5lbs of Gordon Choice Fully Cooked Sliced Grilled Chicken Breast.
- Whisk all marinade ingredients in a bowl, pour over the chicken to coat thoroughly.
- Marinate for at least 30 minutes (ideally 2 – 4 hours). Heat for 3 – 4 minutes until warmed through.

2. The Chili-Lime Sauce (Nuoc Cham)


- Dissolve the sugar in the warm water and rice vinegar first.
- Stir in the fish sauce, lime juice, garlic, and chili.
- Let it sit for at least 15 minutes before serving to let the flavors meld.






3. The Noodle Bowl Assembly

- Amoy Yaki Soba Noodles #245302: 1 package (approx. 8 – 10 oz. dry), cooked according to package instructions and rinsed in cold water. GFS# 195943 or if not 245302
- Julienne Carrots: 2 medium carrots
- Julienne Cucumbers: 1 large English cucumber
- Sliced Iceberg Lettuce: 4 – 5 cups (shredded thinly as the base)
- Bean Sprouts: 2 cups (fresh)
- Cilantro: 1/2 cup (fresh leaves, roughly chopped)
- Lime Wedge: 1 per bowl

4. Assembly Order

- Layer the Greens: Start with a handful of iceberg lettuce in the bottom.
- Add Noodles: Place a portion of cold/room-temp noodles over the lettuce.
- Arrange Veggies: Place the carrots, cucumbers, and bean sprouts in small piles around the edges.
- Top with Chicken: Place the warm grilled chicken in the center.
- Garnish & Pour: Sprinkle with cilantro, add the lime wedge, and pour 3 – 4 tablespoons of sauce over everything right before eating the saucer.

Product	Description	Code #	Pack Size
 Gordon Choice® Fully Cooked Sliced Grilled Chicken Breast	Elevate your culinary creations with the ultimate convenience protein – pre-sliced grilled chicken breast! These juicy white meat strips arrive ready-to-use in salads, stir-fries, sandwiches, and more.	466812	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

