

A Sutherland Belle

Crunchy Vietnamese Chicken Salad (Gỏi Gà)

INGREDIENTS

For the Dressing

- 2 tablespoons sugar
- 2 tablespoons fish sauce
- 2 tablespoons rice vinegar
- 1 tablespoon water
- 2 cloves garlic, minced
- 1 serrano chile with seeds, minced (optional)
- Juice of a lime, plus lime wedges for serving

For the Salad

- 2 large boneless, skinless chicken breasts (or 4 cups shredded rotisserie chicken)
- $\frac{3}{4}$ cup vegetable or canola oil, for frying
- 2 tablespoons olive oil
- 2 large shallots, thinly sliced
- Kosher salt
- $\frac{1}{2}$ head of medium Napa Cabbage, chopped (or 5 cups green)
- 4 scallions, sliced (both white and green parts)
- 2 carrots, cut into matchsticks
- 1 medium English cucumber, cut into matchsticks (optional)
- $\frac{1}{2}$ red onion, thinly sliced
- $\frac{1}{2}$ cup coarsely chopped cilantro
- $\frac{1}{3}$ cup coarsely chopped mint
- 2 tablespoons extra-virgin olive oil
- coarsely chopped unsalted roasted peanuts for garnish

INSTRUCTIONS

1. Place boneless, skinless chicken breasts in a single layer in a medium saucepan. Add enough water to barely cover the chicken and 1 teaspoon kosher salt. Bring to a boil over medium-high heat. Reduce the heat to maintain a simmer, cover, and cook until just cooked through, about 15 minutes.
2. In a small saucepan, heat the vegetable oil until shimmering. Add the shallots and cook over high heat, stirring constantly, until golden, 3 to 4 minutes. Drain the shallots on a paper towel, salt, and let cool.
3. In a small bowl, combine the sugar, fish sauce, rice vinegar, lime juice, water, garlic, and chile if using. Stir until the sugar is dissolved. Let the dressing stand for 5 minutes.

4. Cut carrots and cucumber into thin matchstick pieces in a food processor or mandolin.
5. In a large bowl, toss the cabbage, scallions, red onion, cilantro, mint, carrots, and cucumber. Drizzle with the olive oil and toss to combine.
6. When the chicken is ready, transfer to a clean cutting board and let cool. Shred the chicken into bite-sized pieces. Add the chicken to the salad and top with the dressing. Toss to combine. Let sit for 5 to 10 minutes for the flavors to meld. Taste and season with more lime juice as needed. Top with fried shallots.
7. Serve in individual bowls garnished with chopped peanuts and lime wedge