

Cold Rice Noodles With Grilled Chicken and Peanut Sauce

By David Tanis | Time: **About 45 minutes** | Yield: **4 servings**

INGREDIENTS

FOR THE DIPPING SAUCE

3 tablespoons Asian fish sauce
3 tablespoons brown sugar
6 tablespoons lime juice
1 garlic clove, finely grated
6 to 8 small Thai chiles, thinly sliced, or 1 or 2 serrano chiles

FOR THE PEANUT DRESSING

2 tablespoons Asian fish sauce
2 tablespoons rice vinegar
6 tablespoons lime juice
2 tablespoons soy sauce
1 1-inch chunk ginger, peeled and sliced
4 tablespoons natural unsalted peanut butter
2 teaspoons sesame oil
Pinch cayenne

FOR THE CHICKEN AND RICE NOODLES

6 boneless skinless chicken thighs, about 1 1/4 pounds
4 large garlic cloves, halved
1 1-inch chunk ginger, peeled and sliced
1 4-inch length lemon grass, tender center only, thinly sliced

PREPARATION

Step 1

Make the dipping sauce: Combine ingredients in a small serving bowl, making sure to dissolve the sugar. Leave to ripen for 15 minutes. Refrigerate any extra and use within a few days.

Step 2

Make the peanut dressing: In a blender or small food processor, puree all ingredients to a smooth sauce, about the thickness of heavy cream. Pour into a serving bowl.

Step 3

Put the chicken thighs in a low-sided bowl. To make the marinade, puree the garlic, ginger, lemon grass, fish sauce, soy sauce, sesame oil, brown sugar and cayenne in a blender or small food processor. Pour the marinade over the chicken and toss to coat. Let marinate at least 15 minutes.

Step 4

Bring a large pot of water to the boil, then turn off the heat. Add the rice vermicelli and soak for 7 to 8 minutes. (Package directions may vary; check for doneness by tasting). Drain when noodles are al dente, and cool under running water. Fluff and leave in strainer to drain well.

Step 5

Grill the chicken over coals on a stove-top grill pan, or under the broiler until nicely browned, about 3 to 4 minutes a side. Let cool slightly, then chop roughly into 3/4-inch pieces.

Step 6

In a small bowl, dress the cucumbers, carrots and mung bean sprouts with 1 tablespoon dipping sauce. Divide the cooked noodles among 4 bowls. Top each bowl equally with the cucumber mixture and chopped chicken. Spoon 2 teaspoons dipping sauce and 2 tablespoons peanut dressing over each portion. Add the basil, mint and cilantro sprigs, torn or roughly chopped (leave

2 tablespoons Asian fish sauce

1 tablespoon soy sauce

1 teaspoon sesame oil

3 tablespoons brown sugar

1/8 teaspoon cayenne

8 ounces dried rice vermicelli or other rice noodles

2 small cucumbers, cut in 1/4-inch half moons

1 medium carrot, cut in thin julienne

3/4 cup fresh mung bean sprouts or other sprouts

Small handful basil sprigs

Small handful mint sprigs

Small handful cilantro sprigs

4 tablespoons slivered scallions

1/4 cup crushed or chopped roasted peanuts

Lime wedges

whole if leaves are small). Sprinkle with the scallions and crushed peanuts. Serve with lime wedges, and pass small bowls of the two sauces.

Featured in: [As Summer Nears, Cold Noodles To Chill With \(http://www.nytimes.com/2012/06/13/dining/a-cold-chicken-pasta-to-ward-off-the-first-rays-of-summer.html\)](http://www.nytimes.com/2012/06/13/dining/a-cold-chicken-pasta-to-ward-off-the-first-rays-of-summer.html).