

Less than 30 minutes

Serves 3-4

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Ingredients:

- 4 PnP chicken schnitzels
- 1 papaya, melon-balled
- 1 bunch spring onions, chopped
- 1 punnet (350g) PnP tomato medley, halved
- ½ cucumber, peeled and cut into chunks
- ½ punnet (70g) PnP coconut chunks, shaved or grated
- Handful each fresh mint and coriander
- 200g fine rice noodles, cooked and cooled

Dressing:

- ¼ cup (60ml) sweet chilli sauce
- 1 tsp (5ml) sesame oil
- Juice (60ml) and grated peel of 2 limes or 1 lemon + plus wedges for serving
- 3 Tbsp (45ml) light soy sauce
- 1 Tbsp (15ml) finely diced ginger
- 1 chilli, thinly sliced (optional)
- 2-3 Tbsp (30-45ml) vegetable or avocado oil

Method:

1. Bake schnitzels in the oven according to packet instructions.
2. Toss remaining ingredients (except noodles) together.
3. Divide salad and noodles between 4 serving bowls.
4. Whisk dressing ingredients together.
5. Pour half the dressing over the salad and divide the rest between 4 dipping bowls.
6. Slice schnitzels into strips and scatter on top of salad.
7. Serve strips and salad with dipping bowls on the side.