

MORTON & BASSETT SPICES®

Lemongrass Chicken Noodle Bowls



FOR SAUCE

- 2 tablespoons sugar
- ½ cup rice vinegar
- 1 tablespoon fish sauce
- 1 teaspoon Morton & Bassett Ground Ginger
- 1 teaspoon Morton & Bassett Garlic Powder
- Juice from ½ a lime

FOR CHICKEN

- 2 tablespoons hoisin sauce
- 1 tablespoon Morton & Bassett Lemongrass

- 1 teaspoon Morton & Bassett Garlic Powder
- Juice from 1 lime

FOR BOWLS

- 1 package of vermicelli or glass noodles
- 1 cucumber, sliced into thin spears
- 2 cups of shredded carrot
- 4 chicken breasts
- 1 cup fresh bean sprouts
- 3 large romaine lettuce leaves, shredded
- Cilantro for garnish
- Peanuts for garnish
- Mint for garnish

Over medium low heat, combine all ingredients for the sauce in a small pot. Stir until sugar is dissolved, and remove from heat and cool. Preheat oven to 400F. In a medium bowl, combine all ingredients for the chicken marinade. Stir until well combined. Line chicken breasts up on a baking sheet and coat breasts with chicken marinade. Flip so both sides are well coated. Cover with foil and bake for 35 minutes. While the chicken bakes, cook the noodles. Bring a large pot of water to boil, remove from heat, add the noodles, and let stand for 3-5 minutes or until noodles are soft. Drain and rinse with cold water to cool them. Cover in cool water while the chicken finishes baking. Be sure to drain the noodles before serving. Build bowls layering noodles first, then lettuce, carrots, cucumber, and bean sprouts. Add your sliced, cooked chicken breast on the top, and garnish with cilantro, peanuts, and mint. Pour ½ cup of vinegar sauce on top.



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