

## Grilled Tamarind Chicken with Crispy Noodle and Herb Salad

Serves 4 as part of a shared meal

### Ingredients

4 chicken thighs boneless and skinless  
vegetable oil 3 cups  
2 long red chillies, deseeded and julienned  
2 spring onions julienned  
1 large handful of mixed herbs, such as  
mint, coriander and Thai basil  
½ pack vermicelli noodles  
1 egg for egg wash

### Marinade

1 ½ tblsp coriander seeds,  
roasted and ground  
125 ml tamarind water  
3 tblsp grated palm sugar  
2 tblsp oyster sauce  
1 ½ tblsp light soy sauce  
1 tsp sea salt  
1 tsp white pepper ground

### Method

To make the marinade, mix together the coriander seeds, tamarind water, palm sugar, soy sauce, oyster sauce and white pepper. Pour the marinade over the chicken and leave to marinate for several hours. Drain the chicken and reserve the marinade.

Soak your vermicelli noodles in cold water for 20 minutes and then strain them well and leave to dry on a tea towel, separate the noodles into strands as much as possible. Lightly brush the noodles with a little egg wash – this will make the noodles turn a golden colour when cooked. Heat a wok with some vegetable oil, about 3 cups and once the oil is hot, but not smoking, pick up small bunches of noodles, and drop them into the hot oil in batches. They should separate and cover the surface of the oil and look like a spider's web. When it finishes sizzling remove and drain on paper towel.

Pre heat a hot BBQ plate and season the chicken with some sea salt. Pour a thin layer of vegetable oil on the BBQ and grill the chicken on both sides until it is cooked through, about 8-10 minutes.

Meanwhile place the reserved marinade in a pot and heat, reduce until it thickens slightly. Slice the chicken, break up your crispy noodles and place in a bowl. Add to the bowl the spring onions, chilli julienne, herbs and dress with the reduced tamarind dressing.

Serve on a serving platter.

