

Vietnamese Chicken Meatball Noodle Salad



Chicken meatballs can be enjoyed in so many different ways! Use leftovers to make an easy [Cheesy Meatball Sub](#) or [Hot Honey Chicken Meatball Salad](#).

Recipe supplied by [Made By Mandy](#).

Ingredients

For the Base Chicken Meatballs - (makes about 20 meatballs)

500g chicken mince

1 egg

½ cup Community Co or Black & Gold breadcrumbs

1 garlic clove, minced

1 tsp salt

½ tsp cracked black pepper

1 tbsp Community Co vegetable oil, for cooking

For the Noodle Salad

12 cooked Base Chicken Meatballs

300g vermicelli noodles

1 cucumber, thinly sliced into rounds
2 carrots, sliced into matchsticks
1 red chilli, finely sliced (optional)
½ cup roasted peanuts, roughly chopped
½ bunch fresh mint
½ bunch fresh coriander
1 tsp sesame seeds, for garnish

For the Dressing

2 tbsp lime juice
1 tbsp fish sauce
1 tbsp Community Co Honey
1 tbsp rice vinegar
1 red chilli, finely chopped (optional)

Method:

1. In a large bowl, combine chicken mince, egg, breadcrumbs, garlic, salt and pepper. Mix gently until just combined.
2. Roll into small meatballs (about 1 heaped tablespoon each).
3. Heat a drizzle of Community Co vegetable oil in a large non-stick frypan over medium heat. Cook meatballs in batches, turning often, until golden and cooked through (8-10 minutes).
4. Cook vermicelli according to packet instructions. Drain and rinse under cold water.
5. Whisk together lime juice, fish sauce, honey, rice vinegar, and chopped chilli. Adjust to taste.
6. Divide noodles among four bowls. Top with cucumber, carrot matchsticks, and chicken meatballs. Scatter over fresh mint, coriander, optional sliced chilli, and crushed peanuts. Garnish with sesame seeds. Drizzle with dressing, then serve.