

## Thai Chicken Cashews Salad Recipe

### Ingredients:

4 tablespoons glutinous (sticky) rice  
1 cup chicken stock or water  
500 g minced chicken  
4 large wedges white cabbage, to serve

### Dressing:

⅓ cup (80 ml) lime (calamansi) juice  
¼ cup (60 ml) fish sauce  
1 tablespoon shaved light palm sugar  
½ tablespoon chili powder, dry roasted

### Herb & nut mixture:

1 handful mint leaves  
1 handful coriander (cilantro) leaves  
2 scallions, sliced on the diagonal  
4 Asian (red) eschalots, sliced  
1 lemongrass stem (white part only), very finely sliced  
8 cherry tomatoes, halved  
1 handful roasted cashews

### Method:

Dry-fry rice in a frying pan over low heat, stirring regularly until golden brown and fragrant. It should smell nutty and roasted. Leave to cool, then grind to a fine powder with a mortar and pestle or a spice grinder and leave aside. To make dressing, combine lime juice, fish sauce, palm sugar, chili powder and a pinch of salt in a small bowl and stir until sugar dissolves. To make the herb and nut mixture, combine all the ingredients in a bowl and gently toss. Pour the stock into a saucepan, bring to the boil, then add the chicken and a pinch of salt. Cook over medium heat, stirring, for 3-4 minutes or until the chicken is just cooked, then drain and put in a large bowl. Add the dressing and herb and nut mixture and toss together thoroughly. To serve, divide chicken salad between four plates, sprinkle with ground roasted rice and serve with a wedge of cabbage.

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