

## Grilled Chicken & Banana Flower Salad

### Marinate Mixture

200 grams of	Chicken Breast
1 teaspoon of	Soya Sauce
1 teaspoon of	Sugar
2 pinches of	Pepper
2 pinches of	Five Spices

### Salad Mixture

1 cup of	Grated Banana Flower *
1 cup of	Grated Green Papaya
1/2 cup of	Grated Green Mango
1/4 cup of	Grated Carrot
1	Fresh Chilli – finely sliced
2	Spring Onions– finely sliced
6	Water Spinach Stems – finely sliced

\*Wash grated banana flower in a bowl of vinegar and salt to remove its' bitterness.

### Topping

1/2 cup of	Mint
1/2 cup of	Vietnamese Mint
1/4 cup of	Asian Basil
2 tablespoons of	Roasted Sesame Seeds
1 tablespoon of	Crispy shallots and oil
1	Roasted Rice Paper

### Dressing

1	Lime (juice of)
1 teaspoon of	Fish Sauce
1 teaspoon of	Crushed Garlic
1 tablespoon of	Sugar

Remove any skin from chicken, chop into small pieces, and marinate with pepper, soya sauce, sugar & five spices.

Grill chicken until golden – then let cool for 2 minutes.

Place the salad mixture in a large serving bowl and toss with the dressing.

Move ingredients to a serving plate, add chicken and sprinkle on the topping.

Serve with crispy rice paper.