

PEANUT BUTTER CHICKEN WINGS, RICE NOODLE SALAD WITH PEANUT CRUNCH AND RICE WINE VINEGAR DRESSING

EVERYDAY **Exotic**



INGREDIENTS

Peanut Butter Chicken Wing Marinade

- 2 cups smooth natural peanut butter
- 8 cloves garlic, minced
- 1 cup soy sauce
- ½ cup brown sugar
- ½ cup water
- zest of 1 lime
- juice of 2 limes
- 1 tsp cayenne
- ½ tsp freshly ground black pepper

Peanut Butter Chicken Wings

- 24 chicken wings
- Peanut Butter Chicken Wing Marinade

Peanut Crunch

- Peanut oil for frying
- 2 red finger chilies cut in ½ seeded and sliced
- 2 shallots, peeled cut in ½ and sliced
- 5 tbsp cornstarch
- 1 cup toasted peanuts, finely chopped
- salt

Rice Wine Vinegar Dressing

- 1 cup seasoned rice wine vinegar
- 1 clove garlic, minced
- zest of 1 lime
- 1 tsp sesame oil
- salt to taste

Rice Noodle Salad

- 1, 227g vermicelli rice noodles, cooked according to package directions
- Rice Wine Vinegar Dressing
- Peanut Butter Crunch
- 2 cups bean sprouts
- 1 carrot, peeled and julienned
- 1 cucumber, peeled, seeded and diced
- ½ bunch green onion, sliced thin on a bias
- ½ bunch cilantro leaves, leaves picked
- Peanut Butter Chicken Wings

DIRECTIONS

Peanut Butter Chicken Wing Marinade

1. Place all ingredients in a large bowl, stir to incorporate, set aside.

Peanut Butter Chicken Wings

1. Score chicken wings to allow marinade to penetrate meat.
2. Place chicken wings in Peanut Butter Marinade; massage wings in marinade and place in fridge for 30 minutes to a maximum of 24 hours.
3. Preheat oven to 350F. Line a large baking tray with parchment paper.
4. Place wings on tray and bake in oven, turning half way, until meat is cooked and wings are crisp and golden brown, approximately 30 - 45 minutes.

Peanut Crunch

1. In a large pot, fill with oil to 1/3 full. Using a deep frying thermometer, heat to 350 degrees.
2. Line a baking tray with paper towel.
3. Place chilies in a bowl, coat well with 2 tablespoons of cornstarch and fry until golden brown, remove from oil, place on lined baking tray and season with salt, set aside.
4. Place shallots in a bowl, coat well with 3 tablespoons of cornstarch and fry until golden brown, remove from oil, place on baking tray and season with salt, set aside.
5. Place crispy fried chilies and shallots on a cutting board and finely chop.
6. Combine chopped peanuts, fried chilies and shallots in a bowl and set aside.

Rice Wine Vinegar Dressing

1. Place all ingredients in a bowl, stir and set aside.

Assembling Rice Noodle Salad with Peanut Butter Crunch and Rice Wine Vinegar Dressing

1. Place rice noodles in centre of plate and dress with 1/2 of Rice Wine Vinegar Dressing.
2. Scatter Peanut Crunch over rice noodles.
3. Place bean sprouts over rice noodles.
4. Place carrots around the outside of the rice noodles and bean sprouts.
5. Scatter cucumber and green onion over carrots then pour remaining Rice Wine Vinegar Dressing over.
6. Place Peanut Butter Chicken Wings on rice noodles and garnish with picked cilantro.