



Thai Chicken Salad

🕒 25–30 Min   

Preparation

- 1 Peel and dice the pineapple. Cut the chili peppers into fine strips. Quickly toss bean sprouts and mangetout in a pan, ensuring that they remain crunchy. Season with salt and pepper to taste.
 - 2 Now mix the bean sprouts and mangetout with the chili and pineapple.
 - 3 To make the dressing, combine soy sauce, lemon juice and Kotányi Mango Herbs Fruity and dress the salad.
 - 4 Shape the minced chicken together with salt, pepper, 1 tablespoon of soy sauce, a little lemon juice and 1 teaspoon of Spice up my Salad Mango Herbs Fruity into little balls and roll in coconut flakes.
- HINT:** Also tastes good with pork mince!
- 5 Then fry in hot vegetable oil until the little balls turn golden brown. Dab with a paper towel before serving.

Ingredients 3 Portions

♦ = Kotányi Produkte

0.5 pcs.	Pineapple, ripe
2 pcs.	Small chili peppers, fresh
200 g	Bean sprouts
100 g	Mangetout
250 g	Minced chicken
	Coconut flakes
4 tbsp.	Soy sauce
2 tbsp.	Lemon juice
1 tbsp.	Sesame oil
2 tbsp.	♦ Mango Herbs Fruity

