

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 mange tout 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