



Total: 30min
Preparation: 15min



4 portion(s)



easy

Ingredients

satay

1 red chilli
1/2 bunch coriander
1/2 clove garlic
3 heaped tablespoons crunchy peanut butter
soy sauce
2 centimetre fresh ginger
2 Limes

Chicken

700 g chicken breast
runny honey For drizzling

Noodles

250 g Dried med. egg noodles
100 g Unsalted Cashews
1/2 Med. red onion
1 red chilli
1 bunch coriander Small
1-2 tablespoons soy sauce
1 lime
1 teaspoon sesame oil
1 teaspoon fish sauce
1 teaspoon runny honey

Garnishes

2 Little gem lettuce
1/2 bunch coriander Small
1 red chilli
soy sauce
1 lime

Seasoning

Olive Oil.
Evoo
salt & pepper

Preparation

Satay

Turbo 1 second the cashew nuts with thermomix.

Cut off stalks, peel the ginger, zest both limes and juice one. Add all ingredients with a splash of water and blitz on turbo until a spoonful paste. Season to taste. Spoon half into a nice bowl and drizzle with EVOO, put the rest aside.

Chicken

Line the chicken breasts up on a plastic board, alternating ends, and close together. Gently and carefully push the skewers through the breasts. Slice between the skewers to give you 4 kebabs. Thread any stray pieces on the ends of the skewers. To make the chicken crispier you can score it lightly on both sides. Scoop the rest of the satay mix into a roasting tray, add the chicken skewers and toss with your hands to coat, rubbing the flavour into the meat. Clear away the board and wash the knife and your hands. Drizzle the chicken with olive oil and season with salt. Put on the top shelf of the oven, under the grill, for about 8 to 10 minutes on each side, or until golden.

Trim the bases off the little gem lettuces and get rid of any tatty outer leaves. Click the rest of the leaves off, halving the cores. Rinse in a colander, spin dry, then take straight to the table. Fill and boil the kettle.

Put the nests of noodles in a large bowl, cover with boiling water and a plate, then leave to soak for 6 minutes. Put a medium frying pan on a low heat. Add cashews to the warm pan and leave to toast, tossing occasionally and keeping an eye on them as you do other jobs.

Peel the red onion half and put in the thermomix with the chilli (stalk removed) and the stalks from the bunch of coriander. Speed 6 for 5 seconds, then put into a large serving bowl with 1 or 2 tablespoons of soy sauce and a few lugs of extra virgin olive oil. Squeeze in the juice of 1 lime, and stir in 1 teaspoon each of sesame oil and fish sauce. Mix well, then taste and correct the seasoning. Drain the noodles in a colander, refresh quickly under cold water, drain again, then add to the bowl.

Toss your cashews and turn the heat under them up to high. Add 1 teaspoon of honey, mixing and tossing the nuts in the pan. Once dark golden, tip them into the serving bowl and add the coriander leaves. Toss everything together and take to the table with the bowl of satay sauce.

Turn the skewers over, drizzle with a little runny honey and put back under the grill for 8 to 10 minutes.

Roughly chop the coriander leaves and finely slice the chilli speed 4 for 4 seconds, if using. Put into little side bowls, take both to the table and put next to the lettuce.

Take the chicken to the table with a bottle of soy sauce and a few wedges of lime for squeezing over. Let everyone build parcels of lettuce, noodles, chicken, a sprinkle of coriander and chilli and a squeeze of lime.

Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities.

Risk of scalding by spraying of hot liquids: Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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