



**COOKING CLASSES**  
AT SUR LA TABLE

# **VIETNAMESE-STYLE NOODLE BOWL**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Proteins

- 1 1/2 pounds chicken thighs

## Produce

- 2 stalks lemongrass
- 2 inch piece fresh ginger
- 2 large garlic cloves
- 1 medium shallot
- 4 limes
- 2 bird chilis, or dried red pepper flakes
- 2 heads Bibb lettuce
- 1 English cucumber
- 2 large carrots
- 1 red bell pepper
- 1 cup bean sprouts
- 1 package fresh mint
- 1 bunch fresh cilantro
- 1 package Thai basil

## Pantry Items

- Vegetable or peanut oil
- Kosher salt
- Black peppercorns

## Dry/Canned Goods

- Vietnamese-style chili-garlic sauce, or sambal
- 5 TBSP fish sauce
- 5 TBSP palm or brown sugar
- Soy sauce
- 8 ounces Vietnamese vermicelli rice noodles
- 2 tsp sesame oil
- 3 TBSP rice wine vinegar
- 3/4 cup chopped peanuts

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef knife
- Cutting boards

## Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cup
- Mixing bowls, various sizes
- Vegetable peeler
- Whisk
- Instant marinator or vacuum sealer, optional
- Tongs
- Digital thermometer
- Fine mesh strainer or colander
- Citrus press or juicer

## Cookware

- Grill pan
- Medium saucepan

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients before class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **All recipes**

1. Wash and dry produce.

## GRILLED CHICKEN WITH CHILE AND LEMONGRASS (GA XAO XO OT)

**Yield:** 4 servings

This recipe is great for summer grilling but works just as well as a stir-fry in the wok

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*2, 4-inch stalks fresh lemongrass, outer layers removed and trimmed, minced*  
*1, 1-inch knob fresh ginger, peeled, minced*  
*2 large cloves garlic, peeled, minced*  
*1 medium shallot, peeled, minced*  
*1 tablespoon Vietnamese chili-garlic sauce, plus more to taste*  
*2 tablespoons peanut or vegetable oil*  
*1 tablespoon fresh lime juice*  
*2 tablespoons fish sauce*  
*2 tablespoons palm or brown sugar*  
*1 tablespoon soy sauce*  
*1 1/2 pounds skinless chicken thighs, trimmed and sliced in half*  
*Kosher salt and freshly ground black pepper*

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1. To a medium bowl add lemongrass, ginger, garlic, shallot, chili sauce, oil, lime juice, fish sauce, sugar and soy; whisk to combine. Add trimmed chicken to the marinade. Stir to coat the chicken evenly, and marinate for minimum 1 hour and up to 8 hours. (Alternatively, use a vacuum sealer or instant marinator to reduce the marination time to 30 minutes.)
2. Preheat a grill pan, or an outdoor grill over medium-high heat. Remove chicken from the marinade and season each piece with salt and pepper. Grill chicken, turning occasionally, until evenly grill-marked on all sides and crispy around the edges, about 6 to 8 minutes or until an instant-read thermometer placed in the thickest part of each piece reads 165°F.
3. **To serve:** Cover a medium platter with lettuce leaves. Slice thinly and serve with Rice Noodle Salad.

## COLD RICE NOODLE SALAD WITH MINT AND PEANUTS

**Yield:** 4 servings

Top this refreshing salad with grilled chicken, beef, or tofu.

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*For the vermicelli noodles:*

*8 ounces (about 1/2 package) Vietnamese vermicelli rice noodles*

*2 teaspoons toasted sesame oil*

*Kosher salt and freshly ground black pepper*

*Vinaigrette:*

*1/4 cup hot water*

*3 tablespoons light brown or palm sugar, plus more to taste*

*3 tablespoons fish sauce*

*3 tablespoons rice wine vinegar*

*2 tablespoons finely minced ginger*

*2 limes, zested and juiced*

*2 bird chiles, thinly sliced, or 1/4 teaspoon dried red pepper flakes (optional)*

*For the salad:*

*2 medium heads of Bibb lettuce, washed, dried and torn into 2 inch pieces*

*1/2 English cucumber, thinly sliced or spiralized*

*1 large red bell pepper, stem and white parts removed, cut into matchsticks*

*2 large carrots, peeled and cut into matchsticks*

*1 cup bean sprouts*

*1/4 cup mint leaves, roughly chopped*

*1/4 cup cilantro leaves, roughly chopped*

*1/4 cup Thai basil, torn*

*3/4 cup finely chopped roasted peanuts*

*Lime wedges for serving*

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1. **To prepare noodles:** Bring a medium pot of water to a boil and remove from heat. Add rice noodles and soak for 6 to 8 minutes, or until tender. (Don't soak too long, as the noodles will overcook in the hot water.) Drain noodles and cool under cold running water. Transfer to a large bowl, toss with sesame oil and set aside.

2. **To prepare vinaigrette:** To a small bowl add hot water and sugar, whisk until dissolved. Add remaining ingredients; whisk to combine. Taste and adjust seasoning as needed, set aside.

3. ***To assemble the salad:*** Divide the lettuce between 4 large shallow bowls, move lettuce to one side of the bowl. Make a nest with the noodles on the other side of the bowl. Arrange the remaining vegetables around the lettuce and noodles. Top with herbs and peanuts. Serve with lime wedges and the sauce on the side.