

Vermicelli Bowls

Servings: 4

Estimated time: 40 min

Ingredients:

1-1.5 lb chicken thighs
¼ cup coconut aminos
1 tbsp lime juice
½ to 1 tbsp chili garlic paste
2 cloves garlic, minced
½ tsp fish sauce
½ tsp ginger powder
Vermicelli noodles (2-3 bundles)
Veggies, such as sliced cucumber, sliced bell pepper, butter lettuce, shaved carrots
Fresh herbs (basil, cilantro or mint)

Peanut sauce:

¼ cup creamy peanut butter
¼ cup coconut aminos
2 tbsp rice vinegar
2 tbsp lime juice
½ to 1 tbsp chili garlic paste
2 tsp honey
½ tsp ginger powder
1 garlic clove, minced
Salt to taste

Instructions:

1. Mix together the coconut aminos, lime juice, chili garlic paste, garlic, and fish sauce. Pour over the chicken thighs and let marinate for at least an hour.
2. Heat up your grill to medium high heat. Sear the chicken thighs for 3 minutes on each side, then turn down the heat and continue to cook until the internal temperature reaches 165 degrees, flipping often.
3. Mix together all the ingredients for the peanut sauce. Add a little water if needed to thin it out.
4. Cook the vermicelli noodles according to package instructions.
5. Assemble your bowl by adding some noodles, veggies, chicken, and herbs. Drizzle peanut sauce over everything and enjoy!



449cal / 21g fat / 39g carbs
3g fiber / 29g protein

*I used 1.25 lb chicken thighs and 2 bundles vermicelli noodles

Notes:

- You can serve the noodles hot or rinse them with cold water. I like them to be kind of room temperature.
- Store the veggies and sauce separately from the noodles and chicken to keep everything fresher.
- You can use chicken breast instead of chicken thighs if you prefer.