



# RECIPES & INSPIRATION



## Tandoori Chicken Skewer Thai Broth Rice Noodles

Yield: serves 1

### Ingredients

2 each	<i>#605842 Chicken Skewers</i>
4 oz	<i>#608531 Rice Noodles</i>
2 oz	Edamame
2 oz	Shredded Carrots
1 T	<i>#611430 Ssamjang</i>
6 oz	<i>#603834 Thai Vegan Broth</i>
2 oz	<i>#611312 Tandoori Marinade</i>
1 sprig	Basil
1 T	Cilantro chopped
1 tsp	Sesame seeds

### Preparation

- 1) Marinate chicken skewers with Tandoori marinade; refrigerate for 8-12 hours.
- 2) Preheat oven to 425°F and place marinated skewer on sheet tray cook for 10-15 minutes or internal temperature reaches 165°F.
- 3) Bring Thai broth to a boil, then add noodles and simmer 4-6 minutes.
- 4) Add cilantro and ssamjang sauce, then simmer another 1-2 minutes.
- 5) Place noodles and broth in bowl. Garnish with basil, sesame seeds, carrot, and edamame.
- 6) Top with chicken skewers and serve. Enjoy!