



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Vietnamese Noodle Bowl

Ingredients

Lemongrass Grilled Chicken
BS Chicken Thighs, Lemongrass,
Roasted Garlic, Curry Powder, Salt,
Pepper, Olive Oil

OR, Tufu marinated in Gochujuang,
Sesame Oil, Mirin & Rice Vinegar

Pickled Mushrooms
Columbia Gorge Mushrooms, Rice
Vinegar, Sambal, Sesame Oil, Coco-
nut Sugar

Shaved Carrots
Rice Noodles

Lemongrass Dressing
Olive Oil, Lemon, Lemongrass, Gin-
ger, Shallots, Sesame Oil, Vinegar

Produce
Radishes, Cilantro, Tomato

Directions

Set a large pot of water on the stove to boil.

Optional: the chicken and tofu is fully cooked and can be served cold, or you can reheat it quickly by placing it in a hot saucepan for 2-3 minutes on each side.

Slice chicken into thin strips. Slice radish thinly.

Once water is boiling, place noodles in the water then turn off heat and cover. Allow to cook 2-3 minutes then remove transferring directly into serving bowls.

Top noodles with your choice of toppings and finished with the lemongrass dressing.