



# VIETNAMESE COOKING LESSON

WITH CHEF THOA NGUYEN

## GOI XOAI TOM - VIETNAMESE MANGO SALAD WITH SHRIMP

*A tangy mango salad with shrimp topped with mint, basil and cilantro and finished with a light citrus dressing.*

## GA KHO GUNG - CARAMEL GINGER CHICKEN

*A simple dish of bite-size pieces of chicken, braised and caramelized with ginger, garlic, shallots and fish sauce. It is typically served family-style with steamed rice and a vegetable dish.*

# GOI XOAI TOM - VIETNAMESE MANGO SALAD WITH SHRIMP

## INGREDIENTS LIST

*1 large unripened mango (1.5lb) julienned*  
*1 carrot julienned*  
*1 english cucumber seeded and julienned*  
*1 small cabbage shredded*  
*1 lb med. shrimp, deveined- boil in water with a pinch of salt until cooked, drain, set aside in refrigerator*  
*\*for a vegetarian dish - skip the shrimp*  
*1/4 red onion thinly sliced*

*Herbs and Garnish -*  
*Rice crackers (optional)*  
*Deep fried shallots (optional) - see recipe*  
*Roasted peanuts - crushed, pan roast on dry med heat*  
*Mint, Thai basil, cilantro chopped*

*Dressing -*  
*1/3 cup sugar*  
*1/3 cup fish sauce*  
*1/3 lime juice*  
*1/2 cup water*  
*Sliced Thai chiles (optional)*

# GOI XOAI TOM - VIETNAMESE MANGO SALAD WITH SHRIMP

## INSTRUCTIONS

*Prep Ahead-*

*Fried shallots*

*Roasted peanuts*

*Cooked shrimp*

*Makes 1/4 cup fried shallots:*

*1 large shallot*

*1/3 cup canola oil*

*In a small saucepan, heat the oil over medium-high until it registers 275°F on a deep-fry thermometer. Add the shallots and cook, stirring, until light golden brown, about 8 minutes. Using a slotted spoon, transfer the shallots to a paper towel-lined plate to drain. Set a side, can be done a day ahead of time.*

*Salad:*

1) Cut all vegetables, mango and herbs - set aside

2) Quick pickle - mix equal parts water, sugar and white vinegar in a large bowl, soak the cut carrot for 45 mins, add cucumber and soak for additional 20 mins - drain (do not rinse) - set aside

3) In a large mixing bowl, add all vegetables, mango, herbs, cooked shrimp, salad dressing, mix all ingredients

4) Top with herbs and crushed peanuts, serve with rice crackers

# GA KHO GUNG - CARAMEL GINGER CHICKEN

## INGREDIENTS LIST

*3 lbs skinless chicken thighs in 1 inch cubes (fat trimmed and generously seasoned with salt)*

*\*for a vegetarian dish, use tofu*

*1 fresh shallot*

*3 tablespoons canola oil*

*1/2 med. onion sliced*

*1/2 cup fresh ginger peeled and cut into matchsticks*

*2 garlic cloves minced*

*1/2 cup fish sauce*

*1/4 teaspoon of salt*

*1/2 teaspoon ground black pepper*

*1/2 teaspoon dried red pepper flakes*

*2 green onions, thinly sliced for garnish*

*Caramel Sauce -*

*1/3 cup granulated sugar*

*1/2 cup water*

# GA KHO GUNG - CARAMEL GINGER CHICKEN

## INSTRUCTIONS

Caramel Sauce -

1) Heat a large pot over med/high heat, add sugar, cook until sugar starts to melt and turns reddish brown about 5 mins

2) Remove from heat, step away from pot when adding 1/2 cup water to it to avoid being splattered!

3) Bring back to heat. Stir until caramel dissolves, pour into a heatproof bowl set aside

Chicken -

4) In the same pot, add in the chicken thighs, stir in pot until the chicken is cooked on the outside - about 2 minutes \*if using tofu, cook until browned on all sides

5) Add the caramel sauce, fish sauce, 1/4 tsp salt, black pepper, and chili flakes - mix until the chicken is coated

6) Reduce heat to medium and cook until the chicken (or tofu) is cooked through - turning the chicken every 2-3 minutes for about 20 minutes

7) Stir in the onion, ginger and garlic and cook for 2-3 mins

8) Transfer to serving platter, garnish with sliced green onions

# NOTES:

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PRESENTED BY: CHEF THOA NGUYEN

