

Grilled Chicken Teriyaki With Udon Noodle Salad

Yield: 7 min
Total Time: 51 min

Recipe from: <https://www.recipeschoose.com/recipes/savoy-cabbage-japanese-recipe>

Ingredients:

- 2 free range chicken breasts whole, approx. 2 lbs., boneless, skin-on
- 3 boneless skin on chicken thighs approx. 1 1/2 lbs., boneless, skin-on
- 1 1/2 cups Soy Vay® Veri Veri Teriyaki®
- black pepper freshly ground, to taste
- 2 serrano chilies medium, rough chop with seeds
- 3/4 cup cilantro fresh, leaves only
- 1/2 cup Italian parsley fresh, leaves only
- 2 teaspoons shallot chopped
- 2 teaspoons ginger fresh, peeled or chopped
- 1 teaspoon garlic fresh, chopped
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper freshly ground
- 4 tablespoons rice vinegar
- 1 tablespoon sesame oil toasted
- 1 cup extra virgin olive oil
- 9 1/2 ounces udon 1 package
- 1 cup English cucumber peeled, seeds removed, julienne cut
- 2 cups savoy cabbage thinly sliced
- 1/4 cup scallions thinly sliced on bias
- 3/4 cup red bell pepper julienne cut
- 3/4 cup carrot shredded
- 1 herb dressing
- 1/2 cup slivered almonds toasted