

# CHINESE CHICKEN SALAD WITH SPICY PEANUT DRESSING

## SAUCE INGREDIENTS

- 1/4 C Rice wine vinegar
- 2 T Peanut Butter (smooth)
- 1 T Ginger (fresh) (chopped)
- 2 t Chipotle pepper (pureed) **OR** Adobe Sauce (recipe is in **SAUCES** in our Recipe Directory)
- 1 T Tamari Sauce (Reduced sodium)
- 1 T Honey
- 2 t Sesame oil (toasted) (recipe is in our Recipe Directory under **MAKE IT KOSHER**)
- 1/2 C Canola oil
- Salt & pepper



## CHICKEN SALAD INGREDIENTS

- 1/2 head Napa cabbage (shredded)
- 1/2 head Romaine lettuce (shredded)
- 2 Carrots (shredded)
- 1/4 lb Snow peas (julienned)
- 1/4 C Cilantro leaves (coarsely) (chopped)
- 1/4 C Green Onion (scallions) (thinly sliced)
- 2 C Chicken (rotisserie) (shredded)
- 1/2 C Peanuts (chopped) (roasted)
- 1/4 C Mint leaves (fresh) (chopped)
- Chili oil (optional)
- Lime halves (Grilled)



## DIRECTIONS

- 1 Whisk all the salad ingredients in a bowl
- 2 Combine cabbage, lettuce, carrots, snow peas, cilantro & green onion in a separate bowl
- 3 Add the dressing & toss until mixed well
- 4 Add the shredded chicken, peanuts & mint
- 5 Add the chili oil if you want to kick up the 'heat'
- 6 Garnish with grilled lime halves

## NOTE

We have received e-mail from women who live in cities that don't have access to all the kosher ingredients that are available in larger cities. So we've started adding recipes for hard to find products that you can make yourself.

