



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Asian Chicken Salad

Serves 4

Ingredients

1/3 c. rice vinegar
1/3 c. vegetable oil
kosher salt
1 piece ginger, peeled and cut into slices against the grain
2 green onions, chopped, plus more for garnish
1 1/2 lb. boneless skinless chicken breast, cut into 1/2" cubes
1 c. matchstick carrots
1 seedless cucumber, cut into ribbons with peeler
1 yellow bell pepper, cut into matchsticks
2 romaine heads, shredded

Make dressing: Add rice vinegar, vegetable oil, salt, and ginger to a blender. Start on low and increase speed until well blended. Add green onions and stir with a spoon. Pour half of the dressing into a medium mixing bowl and the balance into a small jar. Set aside.

Add chicken to the mixing bowl and let marinate in dressing for 2 minutes. In a large skillet over medium heat, add chicken and marinade. Stir occasionally until chicken is cooked through, 5 to 7 minutes.

In a large serving bowl, toss carrots, cucumber, bell pepper, and romaine. Top with warm chicken and sauce, then garnish with green onions and serve with remaining dressing (from the jar).

Credit: delish.com