



THAI GINGER CHICKEN SALAD

INGREDIENTS

8-10 oz chicken breast
3 green onions cut thin-
green and white divided
1 red bell pepper diced
2" fresh ginger peeled
and very thinly julienned
1/4 cup fresh lime juice
1TBSP brown sugar
2 TBSP peanut butter
1 TBSP red curry paste
2 tsp soy sauce
1/2 tsp hot pepper flakes
1/2 cup chopped cilantro
1/2 cup crushed peanuts

DIRECTIONS

1. Use leftover chicken breast or poach on a low simmer until done at 165 degrees. Once prepared, dice and put in a mixing bowl.
2. Prepare the green onions (add only white part here), red peppers and ginger and add to the prepared chicken.
3. In a separate bowl mix together the lime juice, brown sugar, peanut butter, curry paste, and soy sauce and hot pepper flakes.
4. Drizzle wet ingredients over bowl of chicken and veggies and mix well. Add fresh chopped cilantro and 1/2 the peanuts then mix again,
5. Serve over mixed greens or cucumber batons. Sprinkle with the tops of the green onions and peanuts.