

Thai Chicken Salad



Servings:

5 servings

Prep Time:

15 minutes

Cook Time:

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Ingredients

- 3 cups **Cooked Chicken**, diced
- 3 cups **Shredded Green Cabbage**
- 1 cup **Grated Carrots (optional)**
- ½ cup **Fresh Cilantro**, chopped
- ½ cup **Peanuts**, chopped
- ½ cup **Scallions**, chopped
- 1 ea **Red Bell Pepper**, diced
- 1 ea **Yellow Bell Pepper**, diced
- ½ cup **Peanut Butter**
- 1/3 cup **Low Sodium Soy Sauce**
- 1/3 cup **Sesame Oil**
- ¼ cup **Rice Vinegar**
- 2 tbsp **Sriracha**
- 2 tbsp **Sugar**

Method of Preparation

Step 1

Add cabbage to a large bowl.

Time Saver Tip: Use a pre-shredded cabbage mix.

Step 2

Add diced chicken.

Step 3

Next add red and yellow bell pepper, cilantro, scallions and peanuts.

Step 4

Toss to combine.

Step 5

In a food processor, combine ingredients to make dressing. Blend until smooth.

Step 6

Pour dressing over salad.

Step 7

Toss well to combine.

Optional: Garnish with additional scallions.

- 1 tbsp **Pureed Ginger**
- 1 tbsp **Minced Garlic**
- - **Juice of ½ Lime**

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