

Chinese Chicken Salad

Makes 4 to 6 servings

Salad

- 4 cups shredded lettuce
- 1 cup shredded chicken
- ½ cucumber, peeled, seeded, cut into matchstick pieces
- 1 small carrot, cut into matchstick pieces
- ¼ cup bean sprouts
- 1 tablespoons shredded pickled ginger (optional)

Dressing

- 3 tablespoons vegetable oil
- 1 teaspoon minced fresh ginger
- 1 clove garlic, minced
- 2 green onions, cut into 1-inch slivers
- ¼ cup rice vinegar
- 3 tablespoons soy sauce
- 1 tablespoon honey
- 1 teaspoon *each* sesame oil and chili oil
- Dash of ground white pepper

Crispy rice stick noodles, for garnish

Combine salad ingredients in a large serving bowl; toss well. Cover and refrigerate.

Prepare Dressing: Place a small saucepan over medium-high heat until hot. Add vegetable oil, swirling to coat sides. Add ginger, garlic and green onions; cook, stirring for 1 minute. Add vinegar, soy sauce, honey, sesame oil, chili oil and white pepper. Cook, stirring, until mixture comes to a boil. Remove from heat and set aside.

Drizzle dressing over salad; toss until well mixed. Just before serving, sprinkle with crispy rice stick noodles.

Remarks: In place of fried rice stick noodles, you can use fried wonton strips.

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