

Chinese Chicken Salad



Level: Easy Prep Time: 30 minutes
Serves: 10 Cook Time: -

- 7 boneless, skinless chicken thighs
- 2 1-inch pieces ginger, peeled and crushed
- 1 Tbsp. fine grain sea salt (Hawaiian salt)
- 1 head romaine lettuce, chopped
- 2 heads butter lettuce, chopped
- 1 (10 oz.) package bean sprouts, rinsed and dried
- 1 stalk green onion, chopped



Garnishes:

- 1 (3 oz.) package Wun tun original flavor strips OR La Choy fried chow mein noodles
- $\frac{1}{2}$ pound (or more) char siu, sliced
- $\frac{1}{4}$ cup (or more) unsalted roasted peanuts, crushed

Boil the chicken in water with ginger and sea salt. When done cooking, remove fat from chicken and shred into pieces. Toss the shredded chicken with the lettuce, bean sprouts, and green onion. Garnish the top with char siu, peanuts, and won ton chips.

Dressing #1:

- $\frac{3}{4}$ cup Japanese rice vinegar
- 1 $\frac{1}{2}$ Tbsp. sesame oil
- $\frac{1}{4}$ tsp. black pepper
- $\frac{1}{3}$ cup water
- $\frac{3}{4}$ cup sugar
- $\frac{1}{3}$ cup vegetable oil
- 1 $\frac{1}{2}$ tsp. salt

Dressing #2:

- 3 Tbsp. hoisin sauce
- 6 Tbsp. ketchup
- 3 Tbsp. Japanese rice vinegar
- 6 Tbsp. sugar
- 4 $\frac{1}{2}$ Tbsp. sesame oil

Mix well until blended.

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