

Asian Ginger Chicken Salad

Serves 8

Pickled ginger and sweet pickled ginger are most commonly served with sushi and are often referred to as sushi ginger. Sweet pickled ginger has such an intoxicating, complex taste that I add it to my favorite Chinese chicken salad to give it a Japanese kick. Look for sweet pickled ginger in the refrigerator case at Asian markets.

The salad

2½ pounds rotisserie chicken, shredded (about 6 cups)

1 pound thinly sliced napa cabbage (about 4 cups)

½ head lettuce, thinly sliced (about 4 cups)

6 green onions, thinly sliced, including 2 inches of green tops (about ½ cup)

6 ounces sugar snap peas, julienned (2 cups)

½ cup coarsely chopped cilantro leaves

The dressing

½ cup rice vinegar

2 tablespoons soy sauce

2 tablespoons finely minced fresh ginger

1 teaspoon Chinese chile paste, or to taste

2 tablespoons sesame oil

2 tablespoons syrup from sweet pickled ginger

4 teaspoons hoisin sauce

½ cup vegetable oil

Wonton strips

12 wonton skins

Vegetable oil

¾ cup slivered sweet pickled ginger, drained (reserve syrup for dressing)

1 cup dry roasted cashews, coarsely chopped

room temperature before using.)

For the wonton strips: Slice wonton skins into ½-inch-wide strips. Heat ½-inch oil in 10-inch skillet over medium high heat until a wonton strip bubbles when added to the oil (350-375°). Cook a few strips at a time, turning until pale golden, about 1 minute. Remove to paper towels to drain. (Strips can be held covered for several hours.)

Before serving, add ginger and cashews to salad and toss to combine. Shake dressing and add as much as desired to salad; toss. Add wonton strips and toss gently.

Instructions: In a very large salad bowl, toss chicken, cabbage, lettuce, green onions, sugar snap peas and cilantro. Cover and refrigerate until ready to serve.

For the dressing: Add all ingredients to a jar and shake until blended. (Dressing may be refrigerated for several days. Bring to

Per serving: 505 calories, 36 g protein, 27 g carbohydrate, 29 g fat (5 g saturated), 95 mg cholesterol, 560 mg sodium, 3 g fiber.