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CHINESE CHICKEN SALAD

4 servings

Be sure to reserve some of the juice from the mandarin oranges, as it adds a delicious sweet tang to the dressing. Combine in a large bowl:

4 cups thin strips cooked chicken (about 1 pound
cooked)

1 cup canned mandarin oranges, drained, juice
reserved

3/4 cup sliced scallions

1/2 cup chopped roasted unsalted peanuts

Whisk together in a small bowl until well blended:

3/4 cup reserved mandarin orange juice

1/2 cup peanut oil

2 tablespoons fresh lemon juice

1 1/2 teaspoons chili oil (optional)

1 teaspoon minced peeled fresh ginger

1/2 teaspoon salt, or to taste

1/4 teaspoon ground Szechuan peppercorns

Pour 1/2 cup dressing over the chicken mixture and toss to combine. Taste and adjust the seasonings. Serve the salad over:

4 cups shredded Chinese (Napa) cabbage

Top with:

1/2 cup chopped roasted unsalted peanuts

1 cup chow mein noodles

Drizzle the remaining dressing over the salad and serve.

QUITE GOOD- I ADDED ASPARAGUS + SNAP PEAS
FOR MORE COLOR & FLAVOR —