

## Asian Chicken

(a work in progress)

Bradley K. Harris

Combine in a large bowl:

- Carrots, sliced
- 1/2 red bell pepper, diced
- Green onion, chopped
- Sautéed mushrooms
- Sliced almonds
- Mint?
- Ginger, coriander, garlic, pepper?
- Soy?

Combine in a medium bowl (for marinating):

- 1 TBSP rice vinegar
- 1 tsp or 1 TBSP Sesame oil
- 1 tsp ginger powder
- Soy sauce
- Pepper
- Garlic
- Coriander?
- Brown sugar?
- Some people use chili sauce or sriracha and even some dry sherry

Cut uncooked chicken into strips (optional). Marinade in medium bowl for 20-30 minutes.

Grill chicken until done (about 8 minutes for me). I brush on the marinade when I flip the chicken halfway through. Cut into bite-sized pieces.

Serve chicken and mixture over (romaine) salad mix with:

- Red cabbage
- Dried rice noodles? Chow mein noodles?

Rice on side?