

## Asian Chicken

(a work in progress)

Bradley K. Harris

Combine in a large bowl:

- Carrots, sliced
- Red cabbage, sliced
- 1/2 red bell pepper, diced
- Green onion, chopped
- Cucumber, sliced
- Cherry tomatoes

Combine in a medium bowl (for marinating):

- 2 TBSP soy sauce
- 2 TBSP rice vinegar
- 1 TBSP sesame oil
- 2 tsp ginger powder
- 1/2 tsp garlic
- 1-2 tsp Truvia
- 1 tsp fresh mint, chopped
- 1/4 tsp pepper
- 1 tsp chili sauce (optional)

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 salad mix (romaine or coleslaw mix) with:

- Chow mein noodles
- Sliced almonds
- Ginger dressing

Sushi or rice on the side.