

3    tablespoon   oil

1/2        pound   spinach -- bite size pcs

1 1/4        pound   chick br,bonls,skins -- 1"cube

11        ounce   mandarin oranges -- drained

3    tablespoon   scallions -- chpd

3    tablespoon   soy sauce

garlic clove -- minced

1    tablespoon   honey

1/4        cup   cashews

1/4    teaspoon   ground ginger

Prep: 25 mins    Cook: 5 mins    In salad bowl, combine lettuce, spinach, and oranges. In small bowl, combine soy sauce, honey, ginger, and 3T water. Set aside. In wok, heat oil over med high heat. Add chicken, stir-fry until cooked, 5 mins. Add scallions and garlic, cook 1 min. Add sauce and cook, tossing, 30 sec. Pour chicken and sauce over greens and oranges, toss. Sprinkle with cashews. Converted by MMCONV vers. 1.00