

Asian Sesame Chicken Salad

#cooking/recipe

#cooking/dinner

#cooking/vegetarian

Ingredients

Romaine

Spinach

2-3 boneless, skinless chicken breasts

Sliced almonds

Wonton strips

For the Marinade

3 tbsp. soy sauce

2 tsp. brown sugar

1 tsp. sesame oil

1/2 tsp. ground ginger

1/2 tsp. garlic powder

1 tbsp. vegetable oil

For the Dressing

1/2 cup rice vinegar

1/4 cup sugar

2 tbsp. vegetable oil

1 1/2 tsp. sesame oil

1/2 tsp salt

Pepper to taste

1/2 tsp. toasted sesame seeds

Process

Make marinade and marinate chicken for at least 2 hours - overnight is best. Grill or sauté chicken.

Chop up romaine and spinach to make the salad base - a good ratio is 2/3 romaine to 1/3 spinach.

Boil rice vinegar and whisk sugar into it until fully dissolved. Let cool. Once cooled, whisk

in remaining ingredients.

Top salad with sliced almonds, wonton strips, chicken, and dressing.