

Asian Sesame Chicken Salad

Chicken | Chicken | Chicken | Chicken | Chicken | Chicken | Chicken | Chicken | Chicken | Chicken

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.