

Asian Sesame Chicken Salad

#cooking/recipe

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.