**Pulled Chicken Salad**

Prep time: 20 min Cook time: 0 min

**Ingredients:**

* 1 roasted chicken, about 1kg
* ½ red cabbage, finely sliced
* 3 carrots grated
* 5 spring onions, finely sliced
* Small bunch coriander, roughly chopped
* 2 heaped tbsp roasted salted peanuts, roughly crushed
* For the dressing
* 3 tbsp soy sauce
* 1 tbsp virgin olive oil

**Instructions:**

1. Remove all the meat from the cooked chicken and shred it into large chunks. Place the shredded chicken in a large bowl.
2. Add the cabbage, carrots, spring onions, and half of the coriander to the bowl.
3. Drizzle with soy sauce and olive oil.
4. Toss the ingredients well to combine.
5. Pile the salad onto a serving plate and scatter the remaining coriander and peanuts on top.