



Warm Chicken Salad

the dressing:

- 1/4 cup olive oil
- 2 tbsp. hot chili oil
- 1 tsp. sesame oil
- 1 garlic clove, minced
- 2 tbsp. White Ginger Syrup
- 1/2 cup rice vinegar
- 3 tbsp. soy sauce

the salad:

- 2 large skinned/boned chicken breasts, sliced
- sliced Romaine lettuce
- mixed greens—frisée, arugula, sorrel
- cilantro, finely sliced basil leaves
- sliced scallions
- ½ chopped red bell pepper
- 1 large carrot, matchstick cut
- sliced Candied Young Ginger

Shake all dressing ingredients together in a jar. In a sauté pan bring dressing to a boil, add sliced meat, reduce heat, cover and cook until meat is cooked through.

On large dinner plates create a bed of lettuce, mixed greens, cilantro, basil leaves, add scallions, bell pepper, carrot, sprinkle with candied ginger. Top each salad with the meat and spoon hot dressing over each salad.

Makes 4 salads.