

Baby Tatsoi Salad with Grilled Coconut Chicken

1 1/2 lbs. Rosie organic boneless, skinless chicken breast
1/4 c. coconut milk
3 cloves garlic, minced
2 t. ground cumin
1 T. Thai Kitchen fish sauce
2 T. fresh lime juice
2 T. peanut oil or canola oil
8 oz. tatsoi, washed and dried
3 T. rice wine vinegar
1 T. Eden toasted sesame oil

Combine first seven ingredients and marinate one hour. Preheat grill to medium high heat. Grill chicken 4 to 6 minutes per side on medium high heat until done (internal temperature of 160°F). Baste chicken with marinade as it cooks. Remove to a plate and rest 3 minutes before slicing. Slice thinly.

Toss the tatsoi with the rice wine vinegar and the sesame oil. Season with salt and pepper. Place the grilled chicken on top.