

# Thai Chicken Salad

Courtesy of A Healthy Kitchen

1 lb. Rocky Jr. boneless skinless chicken breast, cut into thin slices

Marinade:

1/4 c. coconut milk

3 cloves garlic, minced

1 t. ground cumin

1 T. fish sauce

2 T. fresh lime juice

2 T. peanut oil or canola oil

Salad:

4 c. finely shredded Savoy cabbage or Napa cabbage

1 small red bell pepper, julienned

1 small carrot, julienned or shredded

1 two-inch piece of lemongrass (remove outer layer & slice paper-thin)

3 green onions, thinly sliced on a diagonal

1 c. picked whole mint, cilantro or Thai basil leaves (or a combination of the three)

1/4 c. fresh lime juice

1 T. fish sauce

2 T. soy sauce

1 T. brown sugar

1 to 3 Serrano peppers, finely chopped

2 t. sesame oil

1/2 c. chopped roasted peanuts

Combine all marinade ingredients and marinate chicken at least one hour (best if overnight) in the refrigerator. In a large preheated sauté pan, add oil and heat for a few seconds. Add chicken and sauté until done, about 4 minutes. Remove to a plate and keep warm.

In a small mixing bowl combine lime juice, fish sauce, soy sauce, brown sugar, Serrano pepper and sesame oil. Set aside.

In a large mixing bowl, combine cabbage, bamboo shoots, bell pepper, carrot, green onion and half the herbs, and toss well. Pour half of the dressing over the salad and toss well. Place on a decorative platter, place cooked chicken over salad, pour on remaining dressing and garnish with remaining herbs and chopped peanuts. Serve family-style.