

## Chinese Chicken Salad

### **Ingredients:**

4 marinated, boneless chicken breasts (commercial teriyaki), grilled and cut or torn into slivers.  
1 head Tanimura & Antle head iceberg lettuce, thinly shredded  
1/2 cup scallions, sliced on a diagonal  
1/2 cup coarsely chopped Tanimura & Antle cilantro  
2 cups fried rice sticks  
1/4 cup toasted sesame seeds  
1/4 cup chopped roasted peanuts  
fresh Tanimura & Antle cilantro sprigs

### **Dressing:**

1/2 cup red wine vinegar  
1 Tbsp dry mustard  
1 Tbsp soy sauce  
3 Tbsp hoisen sauce  
1 Tbsp hot chili oil  
1/2 cup sesame oil  
1/2 cup canola oil

### **Directions:**

**Preparation:** Toss lettuce, onions, slivered chicken and Tanimura & Antle cilantro with dressing. Garnish with rice sticks, sesame seeds and peanuts. Top with cilantro sprigs.

**Dressing:** Whisk first 5 ingredients together in mixing bowl. Slowly drizzle in the oil while continuing to whisk. Chill until ready to use.



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