

# *Chinese Chicken Salad*

Serves 8

## **Salad ingredients:**

4 skinless, boneless chicken breasts grilled  
2 cans mandarin oranges  
2 bunches green onions, finely chopped  
1 red bell pepper, chopped in ½ inch pieces  
¼ cup unsalted peanuts  
¼ cup finely chopped cilantro  
1 head chopped romaine lettuce  
1 cucumber, peeled, seeded and chopped into ½ inch pieces  
2 stalks celery, chopped into ½ inch pieces  
crispy wonton noodles in a can

## **Dressing ingredients:**

6 tablespoons peanut oil  
4 tablespoons Mandarin orange juice  
6 tablespoons Hoisin sauce  
6 tablespoons soy sauce  
1 tablespoon chili oil  
4 tablespoons sesame oil  
2 tablespoons ground ginger  
6 tablespoons red wine vinegar  
Salt and pepper to taste

## **Preparation:**

Chop the chicken breasts into bite-sized pieces.

To make dressing, combine all ingredients in a jar and shake vigorously.

To make salad, combine mandarin oranges, green onions, bell pepper, peanuts cilantro, romaine lettuce, cucumber and celery in a large bowl and toss with ½ half of the dressing.

To serve: Divide the salad among eight plates, top with the bite-sized chicken pieces and lightly drizzle each with the dressing. Add a sprinkling of noodles and enjoy.