



# Asian Chicken Salad

## *Ingredients:*

- 6 oz ( $\frac{2}{3}$  of a box) of brown rice vermicelli noodles
- 4 boneless skinless chicken breasts
- Olive oil
- 1 red bell pepper, seeded and sliced into bite size pieces
- 1 yellow bell pepper, seeded and sliced into bite size pieces
- $\frac{1}{2}$  red onion, thinly sliced
- 2 cups sugar snap peas, stems and strings removed
- Thai peanut sauce
- Avocado oil
- Kosher salt
- Freshly ground pepper

## *Dressing:*

Either follow Ina's recipe (Google "ina garten chinese chicken salad")—it's delicious! Or if you're in a pinch, pick up Thai peanut sauce at your grocery store and mix it 3-to-1 with avocado oil (this is what we do most of the time!)

## *Toppings:*

- 3 scallions
- 1 tbsp white sesame seeds, toasted
- $\frac{1}{3}$  cup peanuts, chopped
- Lime wedge

## *To make:*

1. Set water to boil and prepare brown rice noodles per package instructions.
2. Rub chicken breasts with good olive oil and grill the chicken 6-8 minutes each side, until just cooked through. Cool slightly and cut diagonally in  $\frac{1}{2}$ -inch thick bite-sized pieces.
3. In a large bowl, mix the chicken, peppers, red onion, and sugar snap peas.
4. In a small mixing bowl whisk together the Thai peanut sauce and avocado oil at a 3-to-1 ratio. Season with salt and pepper to taste.
5. Plate salads with a base of rice noodles, with chicken and vegetables on top. Pour dressing over, and top with scallions, sesame seeds, and peanuts. Add a lime wedge for fresh lime juice on top. Serve cold or at room temperature.