

RECIPE

CHINESE CHICKEN SALAD WITH A CREAMY PEANUT DRESSING

INGREDIENTS

FOR THE SALAD:

- 3 CUPS SHREDDED GREEN CABBAGE
- 1 CUP OF COOKED CHICKEN, DICED
- 1/2 CUP SHREDDED CARROTS
- 1 GREEN ONION, SLICED
- 3 TBSP SLICED ALMONDS

FOR THE DRESSING

- 2 TBSP PEANUT BUTTER
- 4 TBSP COCONUT AMINOS
- 1/2 TBSP RICE VINEGAR
- 1 TSP SESAME OIL
- SPLASH OF LEMON JUICE
- SALT AND PEPPER

PROCEDURE

PLACE THE SHREDDED GREEN CABBAGE, CHICKEN, SHREDDED CARROTS, GREEN ONION, AND SLICED ALMOND INTO A LARGE BOWL

HEAT THE PEANUT BUTTER FOR 30 SECS IN THE MICROWAVE UNTIL IT IS SMOOTH AND CREAMY

ADD THE PEANUT BUTTER AND COCONUT AMINOS INTO A SMALL BOWL AND WHISK UNTIL THE PEANUT BUTTER IS FULLY MIXED IN

THEN, ADD IN THE RICE VINEGAR, SESAME OIL, LEMON JUICE, SALT, AND PEPPER

POUR THE DRESSING OVER THE SALAD, MIX, AND ENJOY!

NUMBER OF SERVINGS

1

TIME TO PREPARE

20 MINS

TIME TO COOK

NONE

TOOLS NEEDED

LARGE BOWL
MEASURING CUPS
WHISK