Chinese Chicken Salad
Stir Fry Class, October 21st

Ingredients:
- ½ cup peanut dressing
- ½ cup fresh snow peas
- 1 bag 5oz Spring Mix
- 2 cups shredded cooked chicken
- 2 carrots, peeled and grated
- ¼ cup thinly sliced scallions
- ¼ cup fresh cilantro leaves
- ½ cup chopped roasted peanut
- 2 limes, quartered, for garnish

Peanut Dressing Ingredients
- ¼ cup rice wine vinegar
- 2 Tablespoon creamy peanut butter
- 1 teaspoon finely grated freshly peeled ginger root
- 1 Tablespoon soy sauce
- 1 Tablespoon honey
- 2 teaspoons sesame oil
- ½ cup canola oil
- Salt and pepper

Directions:
1. Prepare the peanut dressing by whisking all ingredients together in a small bowl. Season with salt and pepper.
2. Bring salted water to a boil in a medium pot. Add the snow peas and cook until vibrant green and crisp tender, 1 to 1/2 minutes. Drain the snow peas and immerse in an ice water bath to stop the cooking process. Drain again and place in a large salad bowl.
3. Add spring mix, chicken, carrots, scallions, cilantro and peanuts and toss. Add the dressing to taste and gently toss to coat.