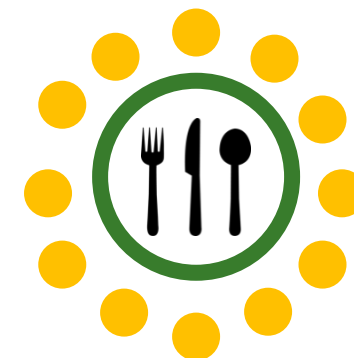


## recipe of the week:

### *Asian Chicken Salad*



ingredients:	directions:
1/3 cup rice vinegar	1. Make dressing: Add rice vinegar, vegetable oil, salt, and ginger to a blender. Start on low and increase speed until well blended. Add green onions and stir with a spoon. Pour half of the dressing into a medium mixing bowl and the balance into a small jar. Set aside.
1/3 cup vegetable oil	2. Add chicken to the mixing bowl and let marinate in dressing for 2 minutes. In a large skillet over medium heat, add chicken and marinade. Stir occasionally until chicken is cooked through, 5 to 7 minutes.
Kosher salt	3. In a large serving bowl, toss carrots, cucumber, bell pepper, and romaine. Top with warm chicken and sauce, then garnish with green onions and serve with remaining dressing (from the jar).
1 piece ginger, peeled and cut into slices against the grain	
2 green onions, chopped, plus more for garnish	
1 ½ lb. boneless skinless chicken breast, cut into ½" cubes	
1 cup matchstick carrots	
1 seedless cucumber, cut into ribbons with peeler	
1 yellow bell pepper, cut into matchsticks	
2 romaine heads, shredded	

Presented by:

