

Thai Chicken Salad

Yield: 4 servings

- 1 chicken, cut into 8 pieces and steeped (see attached steeping technique)
- 1/4 pound mushrooms, sliced
- 2 scallions, thinly sliced
- 1/2 cup Thai vinaigrette
- 1/3 package Rice Thread Noodles
- 1/2 head green leaf lettuce
- 1/2 head red leaf lettuce
- 1/2 carrot, grated
- 1/3 English cucumber, cut into fans
- 2 large tomatoes, cut into 8 wedges
- 1 Tablespoon peanuts, finely chopped

1. Cool chicken. Remove chicken meat from the bone and cut into bite-sized pieces.
2. Combine chicken, mushrooms, and scallions. Moisten with 1/4 cup of the Thai vinaigrette.
3. Bring a small pot of water to boil. Add the Rice Thread Noodles and remove from heat. Let stand 2-3 minutes or until noodles are tender. Drain and set aside to cool.
4. Clean the lettuce and tear into small pieces; arrange on a platter or individual plates. Toss the rice noodles with 2 Tablespoons of the remaining Thai vinaigrette and place noodles in center of plate on top of the lettuce. Sprinkle the grated carrot over the lettuce. Arrange the cucumber fans and the tomato wedges around the perimeter of plate. Place the chicken mixture on top of the rice noodles. Sprinkle the chopped peanuts over the chicken. Drizzle the remaining Thai vinaigrette over all.

Thai Vinaigrette

Yield: 1 cup

- 1 1/2" piece fresh ginger, peeled and sliced
- 1 small clove garlic
- 1 Tablespoon fresh cilantro, chopped
- 1 teaspoon Worcestershire sauce
- 1 Tablespoon Kejap Manis (optional)
- 2 Tablespoons Black Chinese vinegar
- 2 Tablespoons rice vinegar
- 2 Tablespoons soy sauce
- 2 Tablespoons Hoisin sauce
- 1/4 cup sesame oil
- 1/4 cup peanut oil
- dash of Tabasco

Combine all ingredients except oils and Tabasco in a food processor, process until smooth.

Slowly add oils while continuing to process. Add Tabasco to taste.