

## Chinese Chicken Salad

Servings: 4

### INGREDIENTS

- 4 T Pacific Jade® soy sauce, divided
- 2 t toasted sesame oil, divided
- 1 lb skinless, boneless chicken breasts
- ½ head Napa cabbage, thinly shredded
- ¼ head red cabbage, shredded
- 1 ea large carrot, shredded
- 3 ea scallions, trimmed and thinly sliced, greens included
- 8 oz Pacific Jade sliced water chestnuts
- 12 oz mandarin oranges in water, drained
- ⅓ c Pacific Jade rice wine vinegar
- 1 t minced garlic
- 1 t minced ginger
- 2 T canola oil
- 2 T brown sugar
- 1 ½ t chili-garlic sauce
- ¼ c Monarch® sliced almonds, toasted

### PREPARATION

Combine 1 T soy sauce and ½ t sesame oil and brush onto chicken breasts. Arrange in a baking dish and bake in 350° oven until juices run clear, about 13 to 15 minutes. Remove from oven, cool completely and cut into ¼-in slices.

In a large bowl, combine Napa cabbage, red cabbage, carrot, scallions, water chestnuts, mandarin oranges and sliced chicken.

In a separate bowl, whisk together 3 T soy sauce, vinegar, garlic, ginger, oil, 1½ t sesame oil, brown sugar and chili sauce. Pour dressing over salad and toss to combine. Divide among bowls and top each serving with 2 t toasted almonds.

