

# Peanut Ginger-Citrus Dressing with Salad



## Chicken Salad:

### **Ingredients**

2 cooked chicken breasts, cut into bite-size pieces  
1/2 head iceberg lettuce, shredded  
2 cups mesclun mix  
1/4 cup shredded red cabbage  
1/4 cup julienned jicama  
1/4 cup shredded carrots  
1/4 cup red onion, thinly sliced  
1/2 cup chopped cilantro and/or fresh basil leaves  
1/2 cup roasted whole peanuts

## **Preparation:**

Combine all the salad ingredients and half of the peanuts in a mixing bowl. Add the dressing, starting with about 3 tablespoons. Toss gently then transfer to a platter. Garnish with the remaining peanuts.

## Dressing:

### **Ingredients:**

1 two-inch piece ginger, peeled, sliced  
3 cloves garlic, sliced  
1/2 teaspoon dried chili flakes  
1/2 teaspoon sea salt or to taste  
1/3 cup rice vinegar  
3 tablespoons peanut butter  
3 tablespoons sugar  
1/4 cup orange juice  
3 tablespoons soy sauce  
1/4 tablespoon peanut oil  
3 tablespoons sesame oil  
1/4 cup vegetable oil

## **Preparation:**

Place the dressing ingredients except for the peanut and sesame oil in a food processor and blend until smooth. Add the peanut oil and sesame oil and blend for another five seconds. Remove and set aside until ready to use.