

Chicken-Cabbage Salad *with* Peanut Dressing

Yield: 6 servings.

For the dressing:

- ½ cup creamy peanut butter
- 3 tablespoons rice vinegar
- Juice from 1 lime
- 3 tablespoons peanut oil
- 1 teaspoon toasted sesame oil
- 3 tablespoons soy sauce
- 3 tablespoons honey
- 3 tablespoons sugar
- 1 garlic clove, roughly chopped
- 1 (1-inch) piece fresh ginger, peeled and roughly chopped
- 1 teaspoon salt
- ¼ teaspoon red pepper flakes

For the salad:

- 3 cups shredded red cabbage
- 3 cups shredded green cabbage
- 1 cup shredded carrots
- 1 red bell pepper, cored and thinly sliced
- 1 yellow bell pepper, cored and thinly sliced
- 1 large English cucumber, halved lengthwise and sliced
- 2 green onions, thinly sliced
- 3 cups roasted chicken, shredded
- ½ cup chopped fresh cilantro, loosely packed
- ½ cup chopped peanuts (optional)
- Lime wedges (for garnish)



Combine all of the dressing ingredients in a blender and process until smooth. Refrigerate until ready to serve.

In a large bowl, combine all of the salad ingredients, except for the peanuts, and toss to combine. Refrigerate until ready to serve. Before serving, pour the peanut dressing over the salad and toss. Transfer to a serving bowl and garnish with fresh cilantro, chopped peanuts, and lime wedges.