

This Thai Chicken Salad Is the Ultimate No-Cook Dinner

Thai Chicken Salad with Peanut Dressing



TIME
15 min

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INGREDIENTS

For the Dressing:

- $\frac{1}{2}$ cup peanut butter
- ... cup soy sauce
- ... cup chicken broth
- 2 tbsp lime juice
- 2 tbsp honey
- 1 tsp sriracha or hot sauce
- $\frac{3}{4}$ tsp garlic powder
- $\frac{1}{2}$ tsp toasted sesame oil
- $\frac{1}{2}$ tsp ground ginger

For the Salad:

- 4 cups shredded cooked chicken (rotisserie works great)
- 4 cups green cabbage, shredded
- 1 cup red cabbage, shredded
- 1 red bell pepper, diced
- 1 cup carrots, julienned
- 1 can (11 oz) mandarin oranges, drained and patted dry
- $\frac{1}{2}$ cup green onions, chopped
- ... cup fresh cilantro, roughly chopped

Crunchy Toppings:

- $\frac{1}{2}$ cup honey roasted peanuts
- $\frac{1}{3}$ cup slivered almonds
- Optional: chow mein noodles, crispy wonton strips, toasted sesame seeds

DIRECTIONS

1. Make the Dressing: In a medium bowl, whisk together:
2. Peanut butter
3. Soy sauce
4. Chicken broth
5. Lime juice
6. Honey
7. Sriracha
8. Garlic powder
9. Sesame oil
10. Ground ginger: Whisk until smooth and creamy. Adjust thickness with a splash of water or extra broth if needed.
11. Prep the Salad: In a large bowl, combine:
12. Shredded chicken
13. Green and red cabbage
14. Diced red bell pepper
15. Carrots
16. Mandarin oranges
17. Green onions
18. Fresh cilantro
19. Assemble & Toss: Pour the peanut dressing over the salad mixture. Toss well until all the ingredients are evenly coated.
20. Add the Crunch: Sprinkle with honey roasted peanuts and slivered almonds. Add optional toppings like crispy wonton strips or chow mein noodles for extra texture.

21. **Serve & Enjoy:** Serve immediately or let it chill for 15 minutes in the fridge to let the flavors meld.

