

Fresh & Crunchy Thai Chicken Salad with Creamy Peanut Sauce

Thai Chicken Salad ????



TIME
30 min

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INGREDIENTS

? For the Peanut Dressing:

$\frac{1}{2}$ cup peanut butter

... cup soy sauce

... cup chicken broth

2 tablespoons lime juice

2 tablespoons honey

1 teaspoon sriracha or hot sauce

$\frac{3}{4}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon toasted sesame oil

$\frac{1}{2}$ teaspoon ground ginger

? For the Salad:

4 cups shredded cooked chicken

4 cups green cabbage, shredded

1 cup red cabbage, shredded

1 red bell pepper, diced

1 cup carrots, julienned or shredded

1 (11 oz) can mandarin oranges, drained and patted dry

$\frac{1}{2}$ cup green onions, chopped

... cup fresh cilantro, roughly chopped

$\frac{1}{2}$ 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 all the dressing ingredients until smooth and creamy. Adjust consistency with more broth if needed.
2. **Prep the Salad:** In a large mixing bowl, combine the shredded chicken, cabbages, bell pepper, carrots, mandarin oranges, green onions, and cilantro.
3. **Toss It All Together:** Pour the peanut dressing over the salad and toss well until everything is evenly coated.
4. **Add Crunch:** Top with honey roasted peanuts, slivered almonds, and any additional crunchy toppings.
5. **Serve & Enjoy:** Serve immediately, or chill for 15-30 minutes to let the flavors blend.

