

# Chicken Salad with Thai Dressing

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## **Ingredients**

3 romaine hearts, chopped  
1 yellow bell pepper, thinly sliced  
½ cup peanuts, roughly chopped  
1 chicken breast  
Salt, to taste  
Pepper, to taste

## **Dressing**

2 tbl fish sauce  
2 tbl lime juice  
1/2 ginger, grated  
1 clove garlic, grated  
2 tsp sugar  
1 red chili, finely minced  
2 shallots, thinly sliced

## **Directions**

Chop the romaine and slice the bell pepper, placing them in a large bowl.

In a small container or bowl, combine all the dressing ingredients and stir or shake until well-combined. Set aside.

For the chicken, season both sides of the chicken cutlet with salt and pepper. 4. In a hot, oiled skillet, fry the chicken until fully cooked, about 3 minutes per side.

Let the chicken rest for 5 minutes and cut into thin slices.

Pour the dressing over the romaine and add the chicken and peanuts. Toss until all the leaves are evenly coated.