

Chinese Chicken Salad

written by The Recipe Exchange | March 18, 2020

Ingredients

3 tablespoons hoisin sauce
2 tablespoons peanut butter
2 teaspoons brown sugar
3/4 teaspoon hot chile paste
1 teaspoon grated fresh ginger
3 tablespoons rice wine vinegar
1 tablespoon sesame oil
1 pound skinless, boneless chicken breast halves
16 (3.5 inch square) wonton wrappers, shredded
4 cups romaine lettuce – torn, washed and dried
2 cups shredded carrots
1 bunch green onions, chopped
1/4 cup chopped fresh cilantro

Directions

To prepare the dressing, whisk together the hoisin sauce, peanut butter, brown sugar, chili paste, ginger, vinegar and sesame oil.

Grill or broil chicken until cooked, cool and slice.

Preheat oven to 350 degrees F (175 C). Spray a large shallow pan with nonstick vegetable spray, arrange shredded wontons in a single layer and bake 20 minutes or until golden brown. Cool.

In a large bowl, combine the chicken, wontons, lettuce, carrots, green onions and cilantro. Toss with dressing and serve