



Grandma Yan's Favorite Chinese Chicken Salad

Makes 4 to 6 servings

Salad

- 2 cups shredded iceberg lettuce
- ¼ cup shredded purple cabbage
- ¼ cup shredded napa cabbage
- 1 cup shredded chicken
- 1 small carrot, cut into matchstick pieces
- 1 tablespoon shredded pickled ginger (optional)

Dressing

- 3 tablespoons Camellia tea seed oil or olive oil
- 1 teaspoon finely minced fresh ginger
- 1 clove garlic, finely minced
- 3 tablespoons rice vinegar or balsamic vinegar
- 3 tablespoons soy sauce
- 1-1/2 tablespoons honey
- 1 teaspoon *each* sesame oil and chili oil
- Dash of ground white pepper

For garnish:

- ½ cucumber, peeled, thinly sliced
- 1 firm tomato, thinly sliced
- Fried wonton strips
- Toasted sesame seeds

Combine salad ingredients in a large bowl; toss well. Cover and refrigerate.

Prepare Dressing: In a small bowl, whisk together all ingredients.

Drizzle dressing over salad; toss until well mixed. Place salad on a serving plate, garnished with cucumber and tomato slices. Just before serving, sprinkle with wonton strips and sesame seeds.

Remarks: In place of wonton strips, you can use fried rice stick noodles.

Food List for Chinese Chicken Salad

Cooked chicken	1 cup, shredded
Iceberg lettuce	2 cups
Purple cabbage	1/4 cup
Napa cabbage	1/4 cup
Carrot	1 small
Cucumber	1/2, for garnish
Tomato	1, for garnish
Ginger	1 teaspoon, minced
Garlic	1 clove
Pickled ginger	1 tablespoon, shredded (optional)
Fried wonton strips	About 1/2 cup, for garnish
Sesame seeds, toasted	About 1 tablespoon, for garnish
Camellia tea seed oil or olive oil	3 tablespoons
Rice vinegar or balsamic	3 tablespoons
Soy sauce	3 tablespoons
Honey	1-1/2 tablespoons
Pure sesame seed oil	1 teaspoon
Chili oil	1 teaspoon
Ground white pepper	Dash of