

Asian Wilted Salad with Chicken (serves 4-6)

Ingredients

Chicken

2 Tblsp. oyster sauce
1 Tblsp. soy sauce
1 tsp. sugar
1 tsp. cornstarch
1 Tblsp. sriracha chili sauce
2 tsp. fish sauce
½ tsp. fresh ground black pepper
4 cloves garlic minced
1 lb. chicken breast cut into 1 inch pieces

Salad

1 cup of rice prepared
4 cups of salad greens (arugula, butter, green)
1 cup cherry tomatoes quartered
¼ red onion thinly sliced
1 bunch of fresh mint chopped

Dressing

2 Tblsp. Unseasoned Rice Vinegar
1 Tblsp. Olive Oil
fresh ground pepper and salt to taste
1 Tblsp. Water

Preparation

In Medium size bowl, place oyster sauce, soy sauce, sugar, corn starch, sriracha, fish sauce, pepper and garlic. Mix together and add chicken, mix thoroughly and marinate at room temperature for 15 minutes.

Meanwhile prepare rice according to package directions. On platter place salad greens, onions, tomatoes and mint. Heat 2 tblsp. canola oil in large skillet on high. Add chicken and marinade and cook until all chicken is evenly browned, about 5 or 6 minutes. Pour dressing over greens, then add layer of rice, then top with chicken and warmed marinade. Enjoy!