

Asian Chicken Salad

Serves: 1
Prep time: 15 minutes
Cooking time: Nil

This salad is lovely served as a main or as a side dish



Ingredients:

- ½ cup cooked chicken, sliced
- 1 asparagus, chopped
- 1 radish, julienned
- ½ carrot, julienned
- 4 sugar snap peas, cut diagonally
- 2 tablespoons bean sprouts, chopped
- ¾ cup cabbage, finely sliced
- 2 tablespoons coriander, chopped
- 2 tablespoons red capsicum, finely sliced

Garnish

- 1 tablespoons cashews or almonds, chopped
- Coriander leaves

Dressing

- ½ teaspoon garlic, minced
- 1½ tablespoons sweet chilli sauce
- 2 teaspoons lime juice
- 2 teaspoons fish sauce
- ¼ teaspoon sesame oil

Method:

- Rinse asparagus and microwave for 30 seconds, set aside to cool
- Place all salad ingredients in a bowl and lightly toss to combine

Dressing

- Whisk all the ingredients together in a small jug. Pour over salad

Garnish with cashews and coriander leaves

Note:

- You can prepare this salad in advance, by placing all salad ingredients (**except chicken and nuts**) into a zip lock bag. Whisk the dressing and store in a jar (keep for 1-2 days in refrigerator) When ready assemble as above