

Chinese Chicken Salad

Marinade for Chicken:

2 Tb. Soy Sauce

1 tsp. of garlic, chopped

2 tsp. sugar

1 tsp. Cooking Sherry

½ tsp. Hoisin sauce

Mix all ingredients together in a liquid measuring cup. Seal the chicken breast in a plastic bag with the marinade. Refrigerate for 4 hours - overnight

Salad Dressing:

½ tsp. hot Chinese Mustard

2 Tb. Water

1 tsp. Hoisin sauce

¼ tsp. salt

2 tsp. sugar

2 tsp. sesame oil

1 Tb. Red wine vinegar

1 Tb. salad oil

Mix all dressing ingredients in a liquid measuring cup or a small bowl.

Salad:

½ head of iceberg lettuce

2 green onions, slivered

1 Tb. Cilantro, roughly chopped

1 tsp. sesame seeds

Marinated chicken, baked in a 350 degree oven for 45 minutes, shredded

1 cup deep fried Mai Fun noodles

Slice the lettuce into thin strips and place in salad bowl. Cut green onions into 1-2" long segments, then sliver and add to salad. Chop cilantro into large pieces and add to salad. Shred cooked chicken into bite sized pieces and add to salad. Add sesame seeds and salad dressing and toss to coat thoroughly. Deep fry the Mai Fun noodles and add to the salad right before serving. Toss gently, so as not to break the noodles.