



Give n' Take Chicken Salad

Serves 6 people

Ingredients

¼ head	Red Cabbage (chiffonade)
½ head	Napa Cabbage (chiffonade)
1 lb.	Mesclun Greens
½ cup	Candied Pecans
1 cup	Crispy Wonton Strips
1 bunch	Cilantro (thinly sliced)
¼ bunch	Scallion (thinly sliced)
1ea	Roasted Breast of Chicken (marinated, cooked and hand pulled)
½ cup	Vinaigrette

Marinade

1cup	Soy sauce
1cup	Cold Water

Vinaigrette

1Tablespoon	Brown Sugar
2 Tablespoon	Rice Wine Vinegar
1 Tablespoon	Granulated Sugar
1	Shallot minced
1	Ginger (small bulb, same size as shallot)
2 Tablespoon	Soy Sauce
2 Tablespoon	Canola Oil
1Teaspoon	Sesame Oil

Garnish

1	Orange (peeled and segmented)
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Directions

Vinaigrette

- Dissolve the sugar in the vinegar with the soy sauce, ginger and shallot
- Using a medium size mixing bowl, slowly whisk in the oil to the sugar mixture creating an emulsification, reserve for later

Chicken Breast

- Clean the chicken breast of all fat & tissue and soak in marinade for an hour
- Cook the chicken breast in a 350 degree oven until cooked through (do not overcook) and cool
- When cool or room temperature hand pull the breast apart into strips

Plating

- Using a mixing bowl combine the cabbage, mesclun greens, wontons, pecans, cilantro, scallion and chicken
- Add the desired amount of vinaigrette and toss gently as to not break the wonton strips
- Place in a shallow bowl or plate and top with the orange segments