

CHEF CHRIS' CHINESE CHINOIS FIRE BRAISED CHICKEN SALAD

Serves: 4



Low food
waste!

Ingredients

- 1 lb. all natural fire braised chicken thigh meat (julienned thin)
- 1 head napa cabbage (julienned)
- 3 heads radicchio (julienned)
- 2 cups packed spinach (julienned)
- 1 head romaine (julienned)

For the vinaigrette:

- 2 bunch scallions
- 1/3 cup packed pickled ginger
- 1/4 cup Chinese mustard powder
- 1/2 cup shallots (chopped)
- 1/3 cup honey
- 2/3 cup soy sauce
- 2/3 cup ginger vinegar from the pickled ginger
- 2 cups peanut or vegetable oil
- 3 Tablespoons sesame oil
- 1/2 cup chili oil

- Dried wonton strips for garnish

Instructions

Vinaigrette:

1. Combine first seven ingredients in a blender, cover and puree for 2 minutes while blender is still running, slowly drizzle in the three oils until the vinaigrette is thick and emulsified completely. Check the seasoning and adjust as needed with salt and pepper, the entire batch may not fit into the blender in one go based on the size of your blender so it may take two turns.

Salad:

1. Combine all the cold lettuces and the chicken in a large bowl, add the vinaigrette in 2-ounce portions, tossing the salad in between additions until well coated but not overdressed.
2. Serve in 4 chilled bowls and garnish with fried seasoned wonton strips.



Chef Spotlight

Chef Chris Ivens-Brown is our Chief Culinary Officer. Chris moved to the states and started his career with Compass Group I 1995 and has since grown to become the leader of Eurest's culinary team.