

## Asian Chicken Salad with Ginger Dressing

<http://userealbutter.com/2015/03/24/asian-chicken-salad-ginger-dressing-recipe/>  
*a mashup of recipes from [Damn Delicious](#) and [Average Betty](#)*

### chicken

2 chicken breasts  
2 tbsps soy sauce  
1 tsp sesame oil  
1/4 tsp white pepper

### ginger dressing

2 tbsps fresh ginger, grated  
3 tbsps sesame oil  
3 tbsps canola oil  
3 tbsps honey  
1 tbsp fresh lime juice  
1/4 cup rice vinegar  
1/4 cup soy sauce  
1/2 tbsp dijon mustard

### salad

6 cups romaine lettuce, torn or cut into bite-size pieces  
1 1/2 cups red cabbage, shredded  
1 1/2 cups napa cabbage, shredded  
1 cup carrots, shredded  
1 cup edamame, shelled  
3-4 stalks green onions, sliced thin  
1/2 cup sliced almonds  
1 cup wonton strips

**Prepare the chicken:** Place the chicken breasts, soy sauce, sesame oil, and white pepper together in a ziploc bag or bowl and marinate at room temperature for 30 minutes. Preheat oven to 400°F. Place the chicken breasts and the marinade in a small baking dish and bake for 20 minutes until the juices run clear. Remove from oven and let cool. Slice into strips.

**Make the dressing:** Combine the grated ginger, sesame oil, canola oil, honey, lime juice, rice vinegar, soy sauce, and dijon mustard in a jar. Seal the jar and shake vigorously until blended. You can keep the dressing in the refrigerator for up to a week. Don't add to the salad until you are ready to serve or else the dressing will turn the chicken to mush over time.

**Assemble the salad:** Put the chicken, lettuce, both napa and red cabbages, carrots, edamame, green onions, and almonds in a large bowl. Pour some of the dressing over the salad and toss to coat. Add more as needed. Sprinkle with wonton strips just before serving. Serves 6.