

5906 East 18th St
Sioux Falls, SD 57110
605-705-6770



Dawley Farm Village
at the Roundabout
cooksbak.com

Grilled Chicken and Veggie Salad with a Soy Sesame-Ginger Dressing

Serves 4

Light, bright, and full of flavor — our Grilled Chicken and Veggie Salad is loaded with crisp, colorful veggies, marinated and grilled chicken, creamy sliced avocado, and a punchy soy and sesame-ginger dressing. Only fresh vibes here!

Marinade/Dressing Ingredients:

1/4 cup olive oil
1/4 cup soy sauce
1/4 cup rice vinegar
2 tablespoons sesame oil
1 tablespoon sugar
2 tablespoons fresh lime juice
1/4 cup fresh orange juice
2 teaspoons grated fresh ginger
2 cloves garlic, minced
2 teaspoons Sriracha

Salad Ingredients:

1 pound chicken,
thinly sliced and marinated
1/4 red cabbage,
finely shredded with a mandolin
Shredded carrots
1 cup snap peas, thinly sliced
4 green onions, thinly sliced
1 jalapeño, thinly sliced for garnish
1/2 cup fresh cilantro leaves
2 avocados, thinly sliced

Directions:

1. Make the Soy and Sesame-Ginger Marinade/Dressing. Mix all of the ingredients together until well combined.
2. Reserve half of the dressing for the salad. Use the other half to marinate the chicken. Place the chicken in a bowl and pour the marinade half over the chicken. Cover and refrigerate for 30 minutes or up to 4 hours.
3. Prep all of the salad vegetables. Using a handheld mandolin, finely shred the cabbage. Slice the snap peas, green onions, and jalapeño slices. Wash the cilantro well and chop. Thinly slice the avocados.
4. Fire up the grill! When using a gas grill, prepare half of the grill with high heat while keeping the other half on low heat -- that is, use a direct/indirect set-up. Add the chicken to the cooler side of the well-oiled grill and close the lid. After 4-5 minutes, turn once and cook an additional 4-5 minutes. Continue to grill and flip, as needed, until the thickest part of the breast reaches 160°F. After removing the chicken from the grill, the residual heat in the chicken breast will continue to increase until it hits the food-safe temperature of 165° F. Let the chicken rest for 5 minutes, then cut into slices.
5. Assemble the salad! Toss the vegetables with the reserved dressing. Layer on the grilled chicken slices and avocados. Garnish with your desired number of jalapeño slices and enjoy!