Soy Chicken Salad with Mandarin in Ginger Dressing

NIBBLEDISH CONTRIBUTOR

Ingredients

I based this recipe on Asian chicken salads that I've seen on menus and already tried at Western restaurants. My version is a little bit different than what you may have seen because I use Chinese soy chicken, which I bought from a local Chinese restaurant. Soy Chicken is chicken slow roasted and marinated in soy sauce. It is often seen hanging in shop and restaurant windows in Chinese restaurants and freshly sliced when ordered. It is very popular in Hong Kong and each restaurant has its own taste and recipe.

The ginger salad dressing is a very common staple at Asian grocery stores if you can't find it at a local store. The ingredients are fresh and each piece of orange that you bite into will make you want to eat more and more.
Ingredients:
· 5 oz boneless Chinese soy chicken (you can use BBQ chicken instead if you don’t have it)· 5 oz baby spinach leaves· 1 tbsp dried cranberries· 4 fresh mandarins peeled into segments· 2 tbsp walnuts· Half oz mint leaves· Half oz basil leaves· 1 tbsp chopped green onion· A few radish sprouts· 3 tbsp ginger salad dressing

Instructions

In a large mixing bowl, shredded the chicken by hand. Add spinach, dried cranberries, mandarin,walnuts, mint, basil, chopped green onion and the dressing. Mix everything evenly and then transfer to a serving plate and garnish with radish sprouts. Now you are done!