

## Ingredients

### The Chicken & Marinade

- 4 skinless chicken thighs
- ¼ c soy sauce
- 2 tbsp. sesame oil
- 2 tbsp. vinegar
- 2 tbsp. honey
- 2 tsp ginger
- 2 cloves garlic

### Salad

- ¾ cup green lettuce chopped
- ¾ cup spinach, chopped
- 1 cup Brussels sprout, thinly sliced
- ½ cup purple cabbage, thinly sliced
- 2 medium carrots julienned
- 2 red & 2 yellow mini bell peppers, sliced
- ½ English cucumber, sliced
- Pickled onions (recipe here)
- ¼ c edamame, boiled

### Spicy Peanut Ginger Dressing

- 2 cloves garlic
- 2 Tsp olive oil
- 2 tsp sesame oil
- 2 tsp ginger
- ½ tsp red pepper flakes
- 2 tbsp lime juice
- 3 tbsp soy sauce
- 2 ½ tbsp peanut butter
- 3 tbsp hot honey
- 2 tbsp apple cider vinegar

Cooking  
is  
Bliss!

### Toppings

- ¼ cup chopped cilantro
- 3 green onions sliced
- 2 tsp sunflower seeds
- ¼ cup wonton strips



This is such a hearty & delicious salad! A beautiful array of colors, tells you that you're getting in all of those vitamins & minerals. This salad boasts juicy marinated chicken thighs, spinach, green leaf lettuce, brussels sprout, purple cabbage, mini bell peppers, cucumbers, pickled onions, edamame, green onions, cilantro, sunflower seeds, & wonton strips. All drizzled with a homemade spicy peanut ginger dressing!



1. Combine all ingredients for the marinade, pour over chicken thighs & allow to marinate x 2 hours or more in the refrigerator.
2. Once the chicken is done marinating, remove it from the refrigerator & place it on an oven rack at 375 degrees Fahrenheit on the roast.
3. Add the remaining marinade to a saucepan & bring to a simmer, reducing this to half. Roast chicken for 12 minutes on one side then baste with reduced marinade & flip chicken on the rack, basting again & cooking for another 12 minutes. Flip again & baste cooking for another 5 minutes on each side. Baste with every turn. Remove from the oven & chop.
4. To the serving plate, arrange all salad ingredients on a plate. Top with toppings, & homemade dressing, combine & enjoy.

The great thing about salads is that you can add as much or less of any ingredients you choose. So don't be alarmed if you don't have all of these ingredients on hand. You can even omit some ingredients & make it your own. The salad would still be great! It would still be delicious!