<u>RECIPE</u> *INDONESIAN CHICKEN SALAD*

EQUIPMENT

medium sauté pan

INGREDIENTS

1 sliced 6oz slow roasted chicken breast
1 oz cashews
2 tbsp mint-cilantro pesto
1 tbsp butter
¼ cup orange juice
1 tsp sriracha
½ tsp minced garlic
1 tsp fennel seed
1 tsp caraway seed
3 oz baby spinach
3 oz artisan greens
1 oz microgreens
¼ cup cilantro, chopped
¼ cup basil, chopped
satay dressing

fresh mint and (or) cilantro for garnish

DIRECTIONS

1. add butter, garlic and cashews to sauté pan and cook for 1 minute
2. add chicken, orange juice, sriracha, fennel, caraway and mint-cilantro pesto to sauté pan and cook until chicken is warm
3. simultaneously toss spinach, greens, cilantro and basil with satay dressing
4. plate greens
5. top with sautéed chicken mixture
6. garnish with fresh mint and (or) cilantro

SAMPLE - PLEASE DO NOT USE WITHOUT PERMISSION