

## Recipe – Chinatown Chicken Salad

### Ingredients:

- Two cleaned heads of romaine lettuce, chopped
- 4 pieces grilled boneless chicken breast cut into bite-sized pieces or a whole deli-roasted chicken
- 1 cup coarsely chopped walnuts or a mix of nuts and sunflower seeds
- 4 TBS white sesame seeds
- 1 bunch chopped cilantro
- 1 red onion thinly sliced
- 1 bunch kale thinly sliced and chopped
- 1 cucumber peeled and chopped
- 1 red pepper thinly sliced

### Directions:

Combine all of the above and toss with Ginger Mustard Dressing.

### Dressing

### Ingredients:

- 4 tsp dry mustard
- 2 inch piece of ginger, chopped
- 3 TBS sesame oil
- 3 TBS wheat-free tamari
- ½ cup olive oil
- ¼ white balsamic vinegar

### Directions:

Mix all ingredients well in processor.

This recipe was adapted from Cafe for All Seasons, Chinatown, San Francisco, CA.