

RECIPE | CUCUMBERS

# TERIYAKI CHICKEN SALAD



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## INGREDIENTS

1.75 lb Pure Flavor® Uno Bites™ Nano Cucumbers	¼ cup water
1 head cabbage, finely shredded	2 cloves garlic, minced
1 cup broccoli florets, blanched	1 tbsp fresh ginger, minced
½ cup green peas, blanched	1 teaspoon corn starch
sesame seeds for garnish	<b>Teriyaki Salad Dressing:</b>
<b>Chicken:</b>	1 Pure Flavor® Stingrays Pencil
1.5 lbs boneless chicken thighs	Hot Pepper
1 tbsp vegetable oil	⅓ cup rice wine vinegar
<b>Teriyaki Sauce:</b>	3 tbsp teriyaki sauce
⅓ cup tamari	3 tbsp toasted sesame oil
⅓ cup brown sugar	1 tbsp honey

## DIRECTIONS

1. Blend together the ginger, garlic, tamari, brown sugar, water and cornstarch until smooth. Reserve 3 tablespoons for dressing.
2. Heat vegetable oil in a heavy skillet over high heat and add chicken thighs. Cook on one side until seared, about 4 minutes. Flip the chicken and continue to cook for another 2 minutes. Add teriyaki sauce and finish cooking another 2 minutes. Let rest.
3. For the dressing, puree the remaining three tablespoons of sauce, hot peppers, sesame oil, honey and rice wine vinegar.
4. In a large bowl, toss together cucumbers, cabbage, broccoli and green peas. Slice the chicken and add to the top of the salad. Add dressing and toss to coat. Sprinkle with sesame seeds and serve immediately.



### TOTAL TIME

30 minutes

### PREP TIME

20 minutes

### COOK TIME

10 minutes

### SERVES

4

### COOKING LEVEL

Easy