
Asian Style Grilled Chicken Salad

Total time: 1 hr 20 min Yield: 6 to 8 servings

Ingredients

- 3 Tbsp oyster sauce
- 2 Tbsp soy sauce
- 2 Tbsp rice wine vinegar
- 7 clove garlic (minced, divided)
- 2 Tbsp ginger (minced)
- 1 Tbsp Sambal garlic chili sauce
- 12 chicken thighs (boneless & skinless)
- 4 Tbsp fish sauce
- 1 Tbsp honey or agave
- 1 Tbsp oyster sauce
- 2 large limes (juiced)
- 2 Hawaiian chilis or Thai chilis (minced, optional)
- 1 English cucumber (1/4" half-moon slices)
- 10 oz grape or cherry tomatoes (cut in half lengthwise)
- 1 small red onion (julienned)
- 1 bunch cilantro (roughly chopped)
- 1 bunch mint (leaves picked)
- 1 bunch Thai basil (leaves picked)

Prep Time: 1 hr Cooking Time: 20 min Total Time: 1 hr 20 min

Instructions

Start with the marinade; grab a medium size bowl and add in the oyster sauce, soy sauce, rice wine vinegar, 6 cloves of minced garlic, ginger and chili sauce. Add in the chicken thighs, mix well and marinate for 1 hour in refrigerator.

Grill the chicken for 4 to 5 minutes on each side or until nicely charred outside and juicy yet fully cooked inside. Let the chicken rest for 3 to 5 minutes before cutting into bite size pieces.

To make the dressing, get a small bowl and add in the fish sauce, honey or agave, oyster sauce, 1 clove of minced garlic, lime juice and Hawaiian chilis, mix well and set aside. In a large bowl add the cucumbers, tomatoes, red onion, cilantro, mint, Thai basil, chopped chicken and dressing then mix together well. This is a great refreshing salad for a hot day.

Recipe brought to you by:

