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# 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:**

