

CopyCat California Pizza Kitchen Chicken Miso Salad

Ingredients

1 head Napa Cabbage cut into 1 inch strips
1 small head Red Cabbage cored and chopped
2 large Carrots peeled and julienne cut
1 small Daikon Radish peeled and julienne cut
1 large English Cucumber cored and julienne cut
2 cups cook shelled Edamame
1 3/4 cups California Pizza Kitchen Miso Dressing (Link to Recipe in Box Below)
3 cups Fried Wonton Strips
2 cups Crisp Rice Strips
2 ripe Avocados
1/2 pound fully cooked boneless, skinless Chicken Breasts cut into strips
4 Scallions thinly cut at an angle (white and pale green parts only)

Directions

Prepare California Pizza Kitchen Miso Dressing according to recipe linked to below. Place in refrigerator, in a tightly sealed container, for at least 2 hours to chill. (Note – This can be made in advance. Store, in a tightly sealed container, in the refrigerator up to 3 days.) Mix well before using.

Place cabbages, carrots, radish, cucumber and edamame in a very large mixing bowl. Toss to mix.

Pour in 1 cup of dressing. Toss to mix making sure that everything is evenly coated.

Starting at the top, with a very sharp knife, cut down into each avocado until you hit the pit. Cut completely around the

avocado, top to bottom, touching the pit the entire time.

Pull the two halves of the avocado apart and remove the pit with a spoon.

Use the spoon to scoop the avocado out of the skin. Cut into 1/2-inch dice. (Note – You always want to prepare avocado as close to using and serving as possible so it stays a bright green and does not discolor.)

Gently toss in the fried wonton strips, crisp rice sticks and diced avocado.

Divide salad mixture among 4 very large, chilled serving plates.

Top each with chicken strips.

Place remaining dressing in a squeeze bottle. Drizzle over the salads.

Sprinkle with scallions and serve.