

CopyCat California Pizza Kitchen Chinese Chicken Salad

Ingredients

Dressing

2 1/4 tablespoons hoisin sauce
1 1/2 tablespoons peanut butter (or peanut sauce)
1 1/2 teaspoons brown sugar
1/2 teaspoon asian chili paste (such as sambal oelek)
3/4 teaspoon grated ginger (about a teaspoon of powdered works well)
2 1/4 tablespoons rice vinegar
3/4 tablespoon sesame oil
For Salad

1 large, cooked chicken breast, boneless and skinless, chopped into chunks
1/2 tablespoon sesame seeds, toasted
1/3 head napa cabbage, chopped
1/4 head romaine lettuce, chopped
1/4 cup cilantro, chopped
1 carrot (peeled and shredded or julienned)
3/8 cup peanuts, chopped (or sliced or slivered almonds)
1/2 bunch about 8 scallion (white and light green parts chopped crosswise)

Directions

In a small bowl, combine dressing ingredients, whisk and set aside.

In a large salad bowl, combine cabbage, lettuce, cilantro and green onions and toss gently.

Sprinkle in the sesame seeds and peanuts.

Add the chicken.

Pour in the dressing and toss.