

CopyCat P.F. Chang's Peanut Chicken Salad

Ingredients

$\frac{3}{4}$ cup napa cabbage, shredded
 $\frac{3}{4}$ cup chicken breast, poached and shredded
 $\frac{3}{4}$ cup carrots, julienned
 $\frac{3}{4}$ cup cucumber, sliced at an angle
 $\frac{1}{2}$ cup red cabbage, shredded
 $\frac{1}{4}$ cup peanuts, roasted and roughly chopped, divided
4 tbsp scallions, or green onions, sliced diagonally

For Crispy Noodles:

4 oz vermicelli noodles, or rice noodles
5 cups vegetables

For Dressing:

$1\frac{1}{4}$ tbsp peanut butter
1 tbsp rice vinegar
 $2\frac{1}{4}$ tsp lemon juice, or lime juice
2 tsp olive oil
2 tsp honey
1 tsp sesame oil
1 tsp soy sauce
1 tsp hot sauce
1 tsp ginger, grated
1 clove ginger, grated
salt and ground black pepper, to taste

For Serving:

$\frac{1}{8}$ cup peanuts, roasted and roughly chopped
2 tbsp scallions, or green onions, sliced diagonally
2 oz vermicelli noodles

Directions

Preheat your oil ready for frying. Prepare a basket lined with paper towels.

Deep fry your torn-up noodles until they float and turn crispy.

Drain onto your lined basket and set aside.

Prepare the dressing next. In a large mixing bowl, combine all the ingredients together. Whisk until evenly incorporated.

Season to taste with salt and pepper. Adjust accordingly.

Combine the salad ingredients into your large mixing bowl with the dressing, including half of the fried noodles, half of the peanuts, and half of the scallions or green onions.

Toss carefully to combine and ensure that all the ingredients are coated equally in the dressing.

Portion accordingly. Garnish with the remaining noodles, peanuts, and spring onions or scallions. Serve.