

Thai Crunch Salad



- 1 head of napa cabbage, (cut into ¼-inch strips)
- 1 small head of red cabbage (cored and chopped)
- 2 large carrots (peeled and julienned)
- 2 bunches scallions (green onions, thinly sliced - white and pale green parts only)
- 1 large English (hot house) cucumber (peeled, cored and julienned)
- 1 large bunch of cilantro (chopped)
- 2 cups cooked shelled edamame (soybeans)
- 2 cups roasted peanuts
- 4 breasts grilled garlic chicken (see recipe in Entrées and Side Dishes)
- 4 cups fried wonton strips
- 2 cups crisp rice sticks
- 2 Ripe Hass avocados (peeled, pitted, cut into ½ inch dice)(optional)
- 1 cup lime-cilantro dressing (see recipe)
- ½ cup Thai peanut dressing (see recipe)
- 1 squeeze bottle (for dressing)

How to Prepare:

Place the cabbages, carrots, scallions, cucumber, cilantro, edamame, and peanuts in a very large mixing bowl and toss to mix. Cut the chicken into ½ inch cubes and add to the mixing bowl. Pour the lime-cilantro dressing into the bowl and toss to mix thoroughly. Gently toss the fried wonton strips. Divide the salad among 4 very large, chilled serving plates. Sprinkle crisp rice sticks over top of each salad and then drizzle (with a squeeze bottle) Thai peanut dressing over the rice sticks. If serving the salads with avocado, distribute over the salad. Service immediately.



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NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012