

Bang bang chicken salad



Photo by Annabel Langbein Media

(Serves 6)

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For the salad

3	Chicken breasts, poached, chicken shredded and cut into bite-sized chunks
2	Celery stalks, thinly sliced
2	Spring onions, thinly sliced
1	Green pepper, thinly sliced
½	Telegraph cucumber, deseeded and sliced, or a handful of snow peas, coarsely chopped
¼	Small cabbage, finely chopped
1 cup	Mint leaves, torn; or use coriander leaves
½ cup	Roasted peanuts, coarsely chopped

For the satay dressing

½ cup	Boiling water
½ cup	Crunchy peanut butter, salted
¼ cup	Lime juice, or lemon juice
2 Tbsp	Sweet chilli sauce
1 Tbsp	Soy sauce, or tamari
1 tsp	Fresh ginger, finely grated
½ tsp	Chilli flakes

Directions

1. For the Satay Dressing, stir together boiling water and peanut butter in a mixing bowl, then stir in all other ingredients.
2. Combine chicken and dressing in a large serving bowl and toss to coat.
3. Add all remaining ingredients, reserving a few nuts and herbs, and toss to combine. Serve garnished with reserved nuts and herbs.

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*These are just three of the clever Springboard Recipes in Annabel's new book *Essential Annabel Langbein* (Annabel Langbein Media, \$65), a beautiful compendium of more than 650 of her best-ever savoury recipes and cooking tips. Find out more at annabel-langbein.com or follow Annabel on Facebook or Instagram.*

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