

Asian Chicken Salad on Endive Spears

Serves 4-6

Ingredients:

- 3 heads Belgian endive
- 1 ½ cups cooked chicken, diced
- 1 8-ounce can sliced water chestnuts
(drained & chopped)
- ¼ cup finely chopped celery
- ½ cup fresh cilantro, chopped
- ½ cup chopped peanuts

Dressing:

- 2 T. soy sauce
- 2 T. rice wine vinegar
- 1 T. fresh ginger, peeled & minced
- 1 T. sugar
- 1 T. lime juice (or to taste)
- 2 T sesame oil

Garnish:

- Finely sliced green onions, chopped peanuts & cilantro

Preparation:

1. Wash endive; separate spears. Chill until ready to assemble.
2. Combine chicken, water chestnuts, celery, cilantro & peanuts. Set aside.
3. In a food processor or blender, combine all dressing ingredients. Toss with chicken mixture.

To Serve:

Spoon chicken mixture into endive spears. Garnish with cilantro, peanuts & green onion.

Serve with Harmony Cellars Chardonnay, Pinot Gris or Rosato Vivo.