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▶▶▶ January 2013 ◀◀◀

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Warm Snow-Pea and Chicken Salad

Prep Time: 20 mins

Cook Time: 20 mins

Total Time: 40 mins

Ingredients

- 1 pounds chicken, breast, boneless, skinless, trimmed
- 14 ounce(s) broth, reduced-sodium chicken
- 3 tablespoon vinegar, rice
- 3 tablespoon soy sauce, reduced-sodium
- 3 teaspoon oil, toasted sesame, divided
- 2 tablespoon tahini (sesame seed paste), or cashew butter
- 1 tablespoon ginger, fresh, minced
- 2 clove(s) garlic, minced
- 1 pounds peas, snow, trimmed and thinly slivered lengthwise
- 2 tablespoon nuts, cashews, chopped

Preparation

1. Place chicken in a medium skillet or saucepan and add broth; bring to a boil. Cover, reduce heat to low, and simmer gently until cooked through and no longer pink in the middle, 10 to 12 minutes. Transfer the chicken to a cutting board to cool. Shred into bite-size pieces. (Cool and refrigerate the broth, reserving it for another use.)
2. Meanwhile, whisk vinegar, soy sauce, 2 teaspoons sesame oil and tahini (or cashew butter) in a large bowl until smooth.
3. Heat the remaining 1 teaspoon oil in a large nonstick skillet over medium-high heat. Add ginger and garlic and cook, stirring, until fragrant, about 1 minute. Stir in slivered peas and cook, stirring, until bright green, 3 to 4 minutes. Transfer to the bowl with the dressing.
4. Add the chicken to the bowl with the peas; toss to combine. Serve sprinkled with cashews.

