



Spicy Asian Peanut Chicken Salad

4 Skinless/Boneless Chicken Breasts
Extra Virgin Olive Oil
Salt/Pepper
1 Bag Broccoli Slaw

1 Red Bell Pepper
4 Scallions
1 cup salted peanuts
1 pound asparagus
1 – 2 cups Spicy Asian Peanut Sauce

Preheat oven to 400 degrees. Place the chicken breasts on a sheet pan and rub with olive oil and then sprinkle salt/pepper liberally over the breasts (both sides). Bake for 35 minutes. Cool, and then shred the meat.

Place the broccoli slaw in a large bowl and add the chicken. Core and seed the red pepper and slice into small strips. Add this to the salad. Slice white and green parts of scallions on the diagonal and add to the salad along with peanuts.

Trim the asparagus and place on a sheet pan, toss with olive oil, salt & pepper and roast in the same 400 degree oven for 5 minutes. Cut on the diagonal and add to salad. Pour Asian Peanut Sauce over salad and toss.