

# Jerk Chicken Salad



## Sesame Ginger Dressing

Ingredients:

1/2	cup	Shallots, minced
1/4	cup	Garlic, minced
3/4	cup	Ginger, minced
1/2	cup	Honey
3/4	cup	Dijon mustard
3/4	cup	Red wine vinegar
1/2	cup	Soy sauce
1	tbl	Black pepper
2	cup	Vegetable oil
3	tbl	Sesame oil
3	tbl	Worcestershire sauce
1/4	cup	Sambal chile paste
1/2	cup	Mayonnaise

Mix all ingredients in food processor. Remove and place in bowl, then whisk in 1/4 cup black sesame seeds.

## Jamaican Jerk Rub

Ingredients:

3/4	cup	Chipotle pepper
2	tbl	Rosemary
2	tbl	Parsley
2	tbl	Basil
2	tbl	Thyme
2	tbl	Salt
2	tbl	Black pepper
1/4	cup	Lime juice
1/4	cup	Dry mustard
1/2	cup	White vinegar
1/2	cup	Water

Use dry herbs only. Blend until smooth.

## **Jerk Chicken Salad**

### Ingredients:

6	oz	Chicken breast (jerk rubbed and grilled)
2	cup	Mix salad greens
1	ea	Roma tomato (diced)
2	oz	Sesame Ginger Dressing
2	oz	Feta cheese (crumbled)
25	ct	Fried corn tortilla strips

### Preparation:

Toss mix salad greens, roma tomatoes and sesame dressing in large mixing bowl.

Place on two chilled plates.

Cut grilled chicken breasts into strips and arrange atop of tossed salad greens.

Sprinkle with feta cheese and crisp tortilla strips.

### **Caution:**

Jerk rub is spicy, use lightly when applying to grilled chicken.