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Olive on Tap Teriyaki Chicken Salad with Pineapple Sesame Dressing

INGREDIENTS: 1 small head romaine lettuce, chopped * 1/2 red cabbage, thinly sliced * 1 cup pineapple, chopped (will use in dressing) * 1 cup Matchstick carrots * 1 red bell pepper julienned then cut into thirds * 1 cup snow peas julienned then cut into thirds * 5 green onions, thinly sliced * 1 cup macadamia nuts, toasted * 1/2 cup sweetened coconut flakes, toasted * *Teriyaki Sauce: We have that made for you already: 1 1/2 Cups Olive on Tap Teriyaki Sauce...more if you like.* Pineapple Sesame Vinaigrette: 1 cup chopped fresh pineapple from whole pineapple above * 3 tablespoons honey * 1/4 cup *Olive on Tap Apple Cider Vinegar* * 1 1/2 teaspoons *Olive on Tap Roasted Sesame Oil* * 1 garlic clove, peeled * 1 1/2 teaspoons freshly grated ginger * 1/4 teaspoon salt ... Add later: 1/2 cup *Olive on Tap Avocado Oil* * 1 tablespoon sesame seeds

CHICKEN: Prepare chicken according to directions. Chop chicken or thinly slice. Reserve extra Teriyaki Sauce to drizzle over salad. DRESSING: While chicken is marinating, prepare dressing by adding all dressing ingredients to food processor except Avocado Oil and sesame seeds. Blend until smooth. Add sesame seeds and Avocado oil and pulse until combined. Add additional honey for sweeter or cider vinegar for tangier if desired (will depend on how sweet your pineapple is and how tangy you want it). Refrigerate. Shake or stir when ready to serve to recombine. SALAD: Either layer the salad starting with the lettuce on bottom then all vegetables and finish with pineapple, macadamia nuts, coconut and chicken OR toss all of the salad ingredients together in a large bowl and top with pineapple, chicken, macadamia nuts and coconut. Drizzle with reserved Teriyaki Glaze and Pineapple Sesame Dressing. Note: If your Teriyaki Sauce has become too thick to drizzle, simply whisk in some water to thin. *To toast macadamia nuts and coconut, add to a large skillet (separately) and heat over medium heat. Cook, stirring occasionally until golden. You can also toast your coconut in the oven by spreading in an even layer on a baking sheet and bake at 350 F degrees for 5-7 minutes, stirring occasionally and watching closely towards the end as coconut can burn quickly. **All ingredients are guidelines - add more or less according to taste. ***Total time does not include marinating chicken as this will vary between individuals.

Olive on Tap - 5757 Sanibel Drive #7, Minnetonka, MN - (952) 933-5891 - www.oliveontap.com