

Savory Chopped-Chicken Salad Recipe

(Lap Kai Recipe)

Ingredients: Serves 4

3 cups coarsely chopped chicken
5 thinly sliced shallots
3 sliced scallions
¼ cup lime juice
1 teaspoon salt
½ teaspoon ground chili
2 tablespoons ground pan-roasted rice or dry breadcrumbs
¼ cup coarsely chopped coriander greens
¼ cup mint leaves

Method:

Mix the chicken and the salt, place in a covered baking dish, and bake at 220°C for about 10 minutes or until done. After removing from the oven and allowing to cool somewhat, knead to break up the mass of baked chicken. Add the ground chili, pan-roasted rice (or breadcrumbs), shallots, scallions, and lime juice; toss gently. Add the mint leaves and coriander greens, toss once again, arrange upon a bed of lettuce, and serve with sliced cucumber, yard-long beans, and cabbage.

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