

Spicy Barbecued-Chicken Salad Recipe

(Yam Kai Yang Recipe)

Ingredients for spice sauce dressing: Serves 4 to 5

1 tablespoon ground chili
2 tablespoons vinegar
2 tablespoons lime juice
1 tablespoon sugar
2 tablespoons fish sauce (nam pla)
½ teaspoon salt

Other ingredients:

1 barbecued chicken
1 thinly sliced onion
1 thinly sliced tomato
1½ tablespoons ground roasted peanuts
3-4 lettuce leaves

Method:

Make up the dressing by mixing all ingredients and then heating to a boil. Add the peanuts. Separate the chicken into pieces and cut each piece diagonally into thin slices. Pour the dressing onto the chicken and stir lightly. Add the onion and tomato, stir again. Arrange the salad onto a bed of lettuce arranged on a platter, serve with fresh vegetables, such as cabbage.

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