

CHICKEN & RAMEN SALAD

Ingredients:

- 3 packages of Ramen noodles
- 2 c. shredded cooked chicken
- Florets from 1 head of broccoli
- Shelled edamame, 1 10-oz. frozen package
- ½ orange bell pepper, diced
- 1 green onion, thinly sliced
- 1 stalk celery, thinly sliced
- 4 oz. water chestnuts, diced
- ¼ c. soy sauce
- ¼ c. unseasoned rice vinegar
- ¼ c. creamy peanut butter
- 3 T. water
- 1 T. Sriracha
- 1 T. honey
- 2 cloves garlic, minced
- 1 T. fresh ginger, finely grated
- ½ c. chopped peanuts



Directions:

- 1) Throw away the spice packets from the Ramen. Break up 2 of the blocks of noodles into large pieces and boil for 4 minutes. Drain and chill in ice water for 5 minutes.
- 2) Boil the broccoli florets for 4 minutes, until bright green and only slightly tender. Drain and chill in ice water for 5 minutes.
- 3) Microwave the frozen edamame beans for 4 minutes, then chill in ice water for 5 minutes.
- 4) Drain the noodles, broccoli, and edamame and toss them together in a salad bowl with the chicken, bell pepper, green onion, celery, and water chestnuts.
- 5) Whisk together the dressing ingredients (soy sauce, vinegar, peanut butter, water, Sriracha, honey, garlic, and ginger). Pour the dressing over the salad and toss again.
- 6) Serve topped with chopped peanuts.

Allegro Wine Pairing: 2018 Gewürztraminer/Traminette