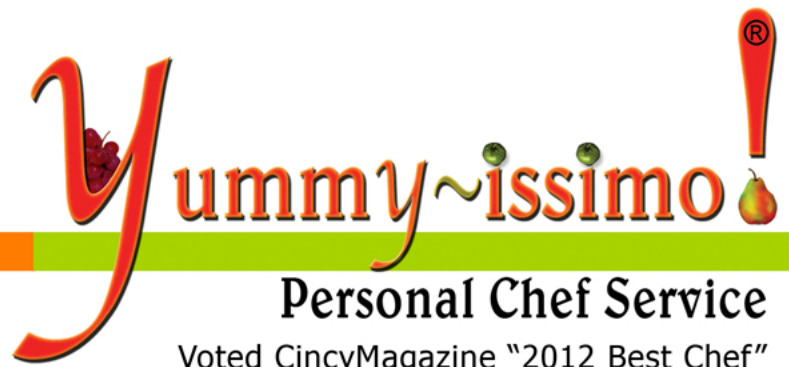


# Asian Peanut Chicken Salad



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

1 rotisserie cooked chicken	2T soy sauce	1 small red bell pepper, diced
3T peanut butter ~ can use either chunky or creamy	pinch red pepper flakes	2 garlic cloves, finely minced
1/2c fat free zesty Italian dressing	2 green onions, sliced	1 celery stalk, thinly sliced, then diced

Remove skin and bones from chicken. Coarsely shred and place in large bowl. Add green onion, red bell pepper, garlic and celery. Toss well.

In small saucepan, melt peanut butter. Whisk in Italian dressing, soy sauce and red pepper flakes. Cool slightly.

Pour peanut butter dressing over chicken mixture. Toss well. Add additional Italian dressing if it is too dry for your taste.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)