

Vietnamese Shredded Chicken Salad

(I have also made this with NO chicken and just a little more of the veggies)

2 heaping cups of shredded chicken (store rotisserie chicken is an easy short cut)

4 cups shredded Napa cabbage

4 thinly sliced scallions

1 cup julienned carrots

1 red bell pepper - sliced in thin strips

1/2 cup chopped mint

1/2 cup chopped cilantro

1/2 cup chopped peanuts

Dressing:

1 cup lime juice (about 3 limes' worth)

2 teaspoons sriracha

4 cloves garlic, minced

2 tablespoons sugar

3 tablespoons Vietnamese or Thai fish sauce

3 tablespoons vegetable oil

Combine all salad ingredients except peanuts while sipping Gewurtztraminer. In separate bowl, combine ingredients for dressing - whisking until sugar is dissolved and it's well combined. Before serving, add dressing into salad and toss and garnish with peanuts/ Serve cold with Silver Thread Gewurtztraminer!