

## CITRUS CHICKEN WITH NAPA SLAW

### *Ingredients:*

2 whole Bell & Evans<sup>®</sup> boneless, skinless chicken breasts

### *For the marinade and dressing:*

1/4 cup fresh cilantro, chopped  
1 tbsp. garlic, peeled and minced  
2 tbsp. ginger root, peeled and minced  
3 tbsp. honey  
1/4 tsp. red pepper flakes  
1/8 cup soy sauce  
1/3 cup fresh lime juice  
1/2 cup mirin (an Asian rice wine)  
1/3 cup canola oil  
1/4 cup sesame oil

Divide each chicken breast in half and place in a glass bowl. Whisk together the above ingredients and pour over chicken breasts, reserving 1 cup to use as dressing for the slaw. Cover chicken with plastic wrap and marinate for 2-3 hours in the refrigerator.

Discard the marinade. Grill chicken approximately 6 minutes on each side. (Chicken is done when the internal temperature reaches 165°F, or the center is no longer pink and the juices run clear.)

### *For the slaw:*

5 cups Napa cabbage, shredded  
1 red bell pepper, cut in 1/8" match sticks  
1/2 carrot, peeled and cut in 1/8" match sticks  
3 scallions, bias cut into 1/4" wide pieces  
1/4 tsp. black sesame seeds or toasted white sesame seeds  
16 snow peas, blanched with ends snipped off

Toss the cabbage, bell pepper, carrots, and scallions together with the 1 cup of reserved dressing. (Do NOT use the marinade that has been on the chicken.)

To serve, place a quarter of the slaw in a mound on the center of a plate. Sprinkle with a pinch of sesame seeds. Rest four snow peas against the slaw in a fan shape. Cut each chicken portion on the bias into four pieces and fan against the snow peas. Serves four.



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