

Minty Thai Chicken Salad

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	canola oil
1	tablespoon	dried red pepper flakes
1/2	teaspoon	paprika
2/3	pound	minced chicken
3	tablespoons	fish sauce
2	teaspoons	brown sugar
2		beefsteak tomatoes - seeded and chopped
1/4	cup	scallion - minced
1/3	cup	lime juice
1/2	cup	mint leaf - torn
1	tablespoon	lemongrass - minced
3		wild lime leaves - cut into slivers
4		red-leaf lettuce leaves
1/2	head	napa cabbage - cored and cut into 2 inch wedges
12		cilantro sprigs

Heat oil in a saute pan over low heat. Add the red pepper flakes and paprika and saute, stirring constantly, until aromatic, about 10 seconds. Add the chicken, fish sauce, and brown sugar and increase heat to medium. Saute, stirring frequently, until chicken is no longer pink, 4 to 5 minutes.

Transfer chicken to a bowl and add the tomatoes, scallion, lime juice, mint leaves, lemongrass and lime leaves. Toss until evenly coated.

Serve on lettuce leaves accompanied with a wedge of cabbage. Drizzle some of juices from the bottom of salad bowl over each serving. Garnish with cilantro.