

ASIAN CHICKEN WITH SNOW PEA SLAW

INGREDIENTS

- 1 portion chicken breast - pounded to an even thickness
- 3 green onions - diced
- 2 tbsp. low sodium, gluten-free soy sauce
- 2 tsp. grapeseed oil
- 2 tbsp. Ideal Protein Sesame Sauce
- ½ tsp. ginger
- 1 tsp. red chili flakes
- 3 cloves garlic - minced
- ½ tbsp. lime juice
- Salt - to taste
- Ground pepper - to taste
- 1 cup of red cabbage - thinly shredded
- ½ cup snow peas - thinly sliced
- 1 celery stalk - thinly sliced
- ½ piece green onion - thinly sliced on the diagonal

PREPARATION

1. Place chicken in a large ziplock bag with the green onions and then season with salt and pepper. Set aside.
2. Combine soy sauce, grapeseed oil, IP Sesame Sauce, ginger, garlic, and lime juice in a bowl and whisk to combine.
3. Reserve a ⅓ cup of the marinade and pour the remaining marinade in the bag with the chicken and green onions.
4. Refrigerate for at least 30 minutes and for up to 5 hours.
5. Preheat the pan and then place the marinated chicken in the pan.
6. Cook each side for 3-4 minutes with the lid closed.
7. While the chicken is cooking, prepare the slaw. Combine the red cabbage, snow peas, celery, and green onions in a large bowl and combine with the reserved marinade. Add extra lime juice, salt, and pepper if necessary.
8. Place chicken on top of slaw and enjoy!

