



RECIPES
from your favorite resorts



THAI CHICKEN SALAD

INGREDIENTS:

- Soy Sauce
- Seaweed
- Mixed Greens
- Carrots
- Grilled Chicken
- Zucchini
- Cilantro
- Peanuts

PREPARATION:

1. Cut Vegetables
 - Slice onion, zucchini & carrots into thin slices
 - Remove cilantro stems, some people like to chop finely, but we are using whole pieces... totally up to you!
2. Add the base of your salad to your mixing dish – we are using mixed greens
3. Add cilantro, carrots, onions and zucchini
4. Drizzle sesame oil and soy sauce as your dressing
5. Toss salad, coating all of the elements evenly
6. Plate on your main dish and toppings of seaweed and chicken
7. Sprinkle with peanuts to your liking
8. Add some additional soy sauce and sesame to taste
9. Garnish with the accouterments of your choice
10. Enjoy!

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