



Bang Bang Chicken Salad



The Bang Bang dressing is so flavourful. Versatile to serve with any salad combination. Combine the dressing with cream cheese and serve as a dip with crackers. The dressing will keep for a week in the fridge.

The recipe uses two products from The Deli Coffee Co. range:

- The Deli Coffee Co. Chilli Jam
- The Deli Coffee Co. Sweet Fire Salt Mix

Serves 4

Bang Bang Dressing:

- Olive Oil to fry
- 3 cloves garlic, crushed and chopped
- 3cm fresh ginger, peeled and chopped
- 1 tablespoon peanut butter
- 3 tablespoons soy sauce
- 3 tablespoons apple cider vinegar
- 2 teaspoons The Deli Coffee Co. Chilli Jam
- 1 tablespoon sesame seeds

Salad:

- 1 handful coriander leaves
- 1 bunch spring onions, peeled cut into thin strips
- 1 English Cucumber, thinly sliced
- 1 x Red Pepper, pipped sliced into thin strips
- 3 x Carrots, peeled and thinly cut
- Half a red Cabbage, cut thinly
- 4 Chicken breasts, skin on
- Olive oil
- The Deli Coffee Co. Sweet Fire Salt Mix (use in grinder provided)

Steps

Rub the chicken breast with olive oil and season with The Deli Coffee Co. Sweet Fire Salt. Roast in the oven for 25 minutes on 180°C until cooked. Cool down, remove skin and shred into thin strips.

Heat Olive oil to medium heat, add the garlic and ginger and fry for one minute. Add The Deli Coffee Co. Chilli Jam, soy sauce, apple cider vinegar, sesame seeds and peanut butter. Cook for another minute to combine together, set aside to cool down. Add more Olive oil if too thick to serve.

Combine the chicken, spring onions, coriander leaves, cucumber, red pepper, red cabbage and carrots in a serving platter. Served with the Bang Bang dressing.