

THAI CURRY CHICKEN SALAD

Yield: 12 portions

Ingredients	Amounts
Chicken breasts, skinless and boneless	3 lb.
Red curry paste	3 Tbsp.
<i>Dressing base</i>	
Peanut oil	2 Tbsp.
Thai chili, stemmed, sliced in half	3 ea.
Red curry paste	2 Tbsp.
Garlic, minced	1 Tbsp.
Green bell pepper, diced ¼"	1 cup
Fish sauce	2 tsp.
Thai basil, stemmed, torn	½ cup
Coconut milk	½ cup
<i>Cold base</i>	
Soy sauce	1 Tbsp.
Ground black pepper	½ tsp.
Mayonnaise	1 cup
Cilantro, chopped	¼ cup
Green onions, including the white and green parts, thinly sliced	4 ea.
Mint, torn	½ cup
Lime juice	1 Tbsp.
Thai chili sauce	2 Tbsp.
Red grapes, cut in half	2 cups

Method

1. To cook the chicken, rub the chicken breast with the red curry paste and let marinate for 1 hour. Roast at 375°F for 15 to 20 minutes, rest for 30 minutes. Cool and dice. You will have 6 to 7 cups of chicken, more or less. Set aside.
2. *To make the dressing base:* In a medium sauté pan, add the peanut oil, Thai red chilies, and red curry paste. Cook over low heat until you have a nice aroma. Add the garlic, bell pepper, fish sauce, and Thai basil and cook for 2 minutes until fragrant. Add coconut milk and bring to a simmer; reduce by half, or until it's thick enough to coat a spoon. Set aside and cool completely.
3. *For the cold base:* In a large bowl whisk together the soy sauce, mayonnaise, and dressing base from above. Add cilantro, green onions, and mint and toss to coat. Add the lime juice, Thai chili sauce, and red grapes and toss again. Add the cooked and diced chicken and mix until combined.