

# Chinese Chicken Salad

As Thanksgiving approaches, our mouths starts waters with just the thought of that wonderful turkey dinner with all the fixins. Our appetites have been teased by the crisp fall weather, and we just can't wait to gather and enjoy this favorite family holiday .

The day comes and we can't believe how good it was....and how full we are, and now what do we do with the leftovers. One day of leftover turkey is enjoyed, but then...hum....need a new idea, that is light and will help you fit back into your jeans.

Try this reinvention trick for left over chicken or turkey. This Chinese-influenced salad is great served over mixed greens or spooned into a large lettuce leaf.

½ cup olive oil mayonnaise  
1 Tablespoon low-sodium soy sauce  
1 tsp ginger root, fresh grated  
1 pound Chicken Breast, stewed, without skin,  
shredded (or about 3 cups of finely diced leftover  
turkey.)  
½ cup snow peas, cut in half lengthwise on a diagonal

½ cup sweet red pepper, diced  
½ cup carrots, shredded  
¼ cup scallions, sliced  
4 pieces of bibb lettuce

1. *In a large bowl, whisk together mayonnaise, soy sauce and ginger until blended. Add chicken, snow peas, peppers, carrots and scallions: toss to mix and coat.*
2. *Immediately serve salad in lettuce leaves or cover and refrigerate up to 1 day. Yields about 1 ¼ cups chicken salad and 1 lettuce leaf per serving. Serves 4*