TJ's RECIPES

CHICKEN CUCUMBER SALAD

INGREDIENTS:

2 lbs. chicken breasts, boneless & skinless
5-6 Japanese cucumbers
½ c. shoyu
½ c. white distilled vinegar
5 Tbsp sugar
2 Tbsp green onions (chopped)
2 Tbsp sesame seeds
1 tsp sesame seed oil
2 cloves garlic (chopped)
Chili pepper flakes (optional)

DIRECTIONS:

1. Boil chicken until tender. Once chicken is done, cool then shred into pieces.
2. Slice cucumbers lengthwise and remove seeds (*slice off seeded areas).
3. Combine dressing ingredients.
4. Pour over salad about 1 to 2 hours before serving.