



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.

