



Chicken and Cabbage Salad With Miso-Sesame Vinaigrette

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🕒 10 minutes 🍽️ 2 servings

Ingredients

8 ounces cooked, shredded chicken (about 2 cups)

1/2 cup miso-sesame vinaigrette, plus more as needed

2 small romaine hearts or 1 small head green or red cabbage, thinly shredded (about 6 cups)

1 small cucumber, peeled, halved lengthwise, seeds removed, then sliced on a sharp bias into 1/4-inch slivers

8 small radishes, thinly sliced

1 (2-inch) knob fresh ginger, peeled, cut into thin planks, then slivered into fine matchsticks

handful fresh mint leaves, very roughly chopped

handful fresh cilantro leaves, very roughly chopped

1 small red onion or a few scallions, thinly sliced

kosher salt and freshly ground pepper

Directions

- 1 In a large bowl, toss the chicken with 6 tablespoons miso-sesame vinaigrette. Add remaining ingredients to the bowl, reserving some of the herbs, ginger and onion for garnish. Add another 2 tablespoons vinaigrette and toss to combine. Taste, and adjust seasoning with more dressing, salt or pepper, as desired.
- 2 Transfer to a serving bowl, sprinkle with reserved herbs, ginger and onion, drizzle with a little more dressing, and serve immediately.