

ASIAN CHICKEN ORZO SALAD

By: Simply Creative Chef Rob Scott

12 oz pkg sugar snap peas or other vegetables (broccoli, carrots, etc.)
1 – 16 oz. package orzo, cooked and drained
1 cup water chestnuts, drained and chopped
3 cups diced cooked chicken
6 green onions, chopped
1 medium red pepper, diced
½ cup vegetable oil
3 tablespoons rice wine vinegar
2 tablespoons soy sauce
2 tablespoons Hoisin sauce
1/2cup toasted almonds

- Cook sugar snap peas until tender. Drain well.
- In a large bowl, combine vegetables, orzo, water chestnuts, chicken, green onions, and red bell pepper
- In a small bowl, whisk together oil, vinegar, soy sauce, and Hoisin sauce
- Pour over orzo mixture
- Toss to coat
- Cover and chill until ready to serve
- Top each plate with toasted almonds

Serves 12