*Asian pulled Chicken Salad*



Time – Prep: 20 minutes

Ingredients - 1 small roasted chicken, about 1kg

½ red cabbage, cored and finely sliced

3 carrots, coarsley grated or finely shredded

5 spring onions, finely sliced on the diagonal

2 red chillies, halved and thinly sliced

small bunch coriander, roughly chopped, including stalks

2 heaped tbsp roasted salted peanuts, roughly crushed

For the dressing

3½ tbsp hoisin sauce

1½ tbsp toasted sesame oil

Method - Combine the dressing ingredients in a small bowl and set aside.

Remove all the meat from the chicken, shred into large chunks and pop in a large bowl. Add the cabbage, carrots, spring onions, chillies and half the coriander. Toss together with the dressing and pile onto a serving plate, then scatter over the remaining coriander and peanuts.

For more details visit - <https://www.bbcgoodfood.com/recipes/asian-pulled-chicken-salad>