

Tropical Island Salad

with Chicken, Papaya & Pineapple

Serves 2

Ingredients:

- 12 oz. Chicken meat, thinly sliced
- 2 Tablespoons salad oil
- 1 Tablespoon oyster sauce
- 2 Tablespoons soy sauce
- 1 Tablespoon corn starch
- 1 Teaspoon garlic, minced
- 1 Teaspoon ginger, minced
- Salt & pepper to taste
- 2 Flour tortillas (fried into a bowl shape)
- Mixed salad greens
- 1/2 Cup diced pineapple
- 1/2 Cup diced papaya
- 1 Carrot cut into curls or Julienned

Creamy Liliko'i Dressing:

- ¼ Cup mayonnaise
- 2 Teaspoons sesame seed oil
- ½ Teaspoon black sesame seeds
- 2 Tablespoons liliko'i jelly, melted and cooled
- Salt and pepper to taste

Marinate chicken with soy sauce, oyster sauce, garlic, ginger, corn starch, salt and pepper. Let sit 10 minutes. Heat oil in a wok. Add marinated chicken and stir fry until the chicken is just cooked. Remove from heat.

Dress the salad greens with the salad dressing. Place the salad greens in the tortilla bowl. Mix the chicken with the papaya and pineapple. Top the salad greens with the chicken mixture. Garnish with the carrot curls. Enjoy!

Note: To fry the tortillas - use two 8" cooper wire strainers, place the tortilla between the two and deep fry in hot oil until crispy.



Recipes Courtesy of Kiele O Kona Coffee Company

www.kieleokona.com