

Teriyaki Chicken Salad

Recipe By *Gitta Bixenspanner*



Cooking and Prep:  40
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Serves:  4

Contains: 

Preference: Meat

Difficulty: Easy

Diet: Gluten Free, Low Fat,
Low Carb

Source: Family Table by
Mishpacha Magazine

Teriyaki sauce is a wonderful condiment to have in the kitchen, as it spices up just about any dish. Fish, beef, chicken, and mixed vegetables are all enhanced with a touch of teriyaki! (Image is illustrative.)

Ingredients (8)

Teriyaki Chicken Salad

- 2–4 slices chicken breast
- 2 tablespoons **Haddar Teriyaki Sauce**, divided (use gluten-free teriyaki if needed)
- 1 teaspoon **Gefen Garlic Powder**, divided
- 1/4 teaspoon cracked **Gefen Black Pepper** (*optional*)
- 4 cups hearts of romaine, sliced

1 stalk celery, cut into strips

1 red pepper, cut into strips

1 tablespoon olive oil

Start Cooking

Prepare the Chicken Salad

1. Wash chicken breasts and pat dry. Arrange chicken slices in a pan sprayed with oil. Smear lightly with half the teriyaki sauce and half the garlic powder. Grill in the oven or BBQ, 10 minutes per side or until juices run clear.
2. Cut celery and red pepper to desired size. Combine oil and remaining garlic powder and teriyaki sauce.
3. Arrange romaine lettuce on four plates or in a bowl. Top with cut vegetables. Cut grilled chicken into strips and spread over lettuce. Drizzle with dressing.