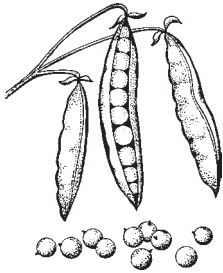




# GINGER VINAIGRETTE



## “BHOPALI” SALAD

1 pkg. Tait Farm Foods Curried Basmati Pilaf, cooked according to directions and cooled (remove cinnamon stick)  
1 large shallot, finely diced (or 1/4 cup sweet onion)  
2 cups peas (thawed or fresh if available)  
2 cups carrots, coarsely grated  
1 cup cashews (reserve 1/4 cup for garnish)  
Fresh coriander (or parsley) for inclusion and garnish, to taste  
1/2 cup (more to taste) Tait Farm Foods Ginger Vinaigrette

Combine all ingredients with dressing. Garnish with chopped fresh coriander and cashew. Holds well in the refrigerator. Can be made a day ahead. Serves 8.

## GINGER VINAIGRETTE ORIENTAL CHICKEN SALAD

4 boneless chicken breast, grilled & thinly sliced  
1 cup carrot, grated  
1 cup sugar snap or snow peas  
1 cup red bell pepper, thinly sliced  
1 bunch scallions, thinly sliced  
1 head romaine lettuce, torn into pieces  
Ginger Vinaigrette  
For Garnish: roasted peanuts, almonds or fried noodles

Combine chicken, carrot, peas, peppers, scallions and coat with Ginger Vinaigrette. Arrange romaine lettuce on a platter, cover with dressed chicken mixture. Garnish and serve.

## QUICK SLAW WITH GINGER VINAIGRETTE\*

2 cups finely chopped green or white cabbage  
1 cup finely chopped red cabbage  
1/2 cup finely shredded carrot  
Half of a red pepper finely chopped  
Half of a tart, firm apple - peeled, seeded and finely chopped  
Ginger Vinaigrette, enough to coat

Mix all ingredients in a bowl and toss.

\*Developed by Michael Dunkle at the 2004 Philadelphia Flower Show



## GINGER CHICKEN

Ginger Vinaigrette also makes a great marinade. For a lovely Ginger Chicken, place chicken breasts in pan and coat with Tait Farm Foods Ginger Vinaigrette. Cover and refrigerate for several hours. Bake or grill and serve.