

Spicy Thai Chicken Salad

2 T extra virgin coconut oil
2 cloves garlic, minced
1 shallot, sliced
1 lb ground chicken
2 T lemongrass paste
2 T Thai roasted chili paste
1 T tamari
1 tsp red chili flakes
1/2 cup fresh mint, chopped
1/2 cup fresh cilantro, chopped
2 scallions, chopped
juice of 1 lime
1 head purple cabbage

Heat wok pan to medium high heat and add coconut oil. Add garlic and shallot for 1 minute before adding ground chicken. Cook chicken for about 8-10 minutes while breaking up meat with a spatula. Add lemongrass, roasted chili paste, tamari and red chili flakes while chicken is cooking. When chicken is cooked through, turn off heat and add mint, cilantro, scallions and fresh lime juice and mix. Scoop chicken onto a red cabbage leaf to serve.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN