

ASIAN CHICKEN SALAD

1 pound fresh asparagus spears

3 cups chopped cooked chicken

Walnut Dressing

1 cup chopped walnuts, toasted

8 ounces oyster or shiitake mushrooms, sliced

½ cup chopped fresh chives

1 cup chow mein noodles

• **SNAP** off tough ends of asparagus; remove scales from stalks with a vegetable peeler, if desired. Cut asparagus into 1-inch pieces. Arrange asparagus in a steamer basket over boiling water. Cover and steam 1 to 2 minutes or until crisp-tender.

• **TOSS** together chicken and Walnut Dressing; cover and chill 30 minutes. Add asparagus, walnuts, mushrooms, and chives; toss well. Cover and chill, if desired. Sprinkle with chow mein noodles just before serving. **Yield:** 6 servings.

Prep: 25 min., Chill: 30 min.

WALNUT DRESSING:

¼ cup rice vinegar

1 teaspoon wasabi powder*

1 garlic clove, pressed

1 tablespoon chopped fresh cilantro

¾ cup walnut oil

¼ cup light sesame oil

1 teaspoon grated fresh ginger

¾ teaspoon salt

¼ teaspoon ground red pepper

• **PROCESS** first 4 ingredients in a food processor until blended. With processor running, pour oils through food chute in a slow, steady stream. Add ginger, salt, and red pepper; pulse 2 to 3 times to blend. Store dressing in refrigerator up to 2 weeks, if desired. **Yield:** 1¼ cups.

Prep: 10 min.

*Wendy Hansford
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*Grated fresh or bottled horseradish may be substituted.