

In this version of a wilted salad, shredded or chopped cooked meat is simmered in hoisin sauce which is then used as a “salad dressing.” I like to keep the salad base pretty simple, but feel free to add other as many toppings as you like!

Wilted Salad with Hoisin Dressing
Serves 2



Ingredients

1 recipe Hoisin Sauce
2 cups shredded or chopped meat
(chicken, beef, or pork)
½ cup good broth (chicken or beef), plus
more as needed

Instructions

Simmer Meat Sauce Combine sauce, meat and ½ cup broth in a medium-sized saucepan. Simmer over medium-low heat until heated through and sauce is reduced by about half, to resemble a thick salad dressing. If sauce gets too thick, add a little more broth.

Salad greens

Salad Mix-ins, e.g.,

Shredded carrots
Shredded kohlrabi
Sliced red peppers
Thinly sliced red cabbage
Diced cucumber
Cherry tomatoes (roasted or fresh)

Optional Toppings

Sliced or slivered almonds
Pumpkin seeds

Assemble Salad In large bowls, layer salad greens and mix in desired toppings. Top with half of meat sauce and sprinkle with nuts or seeds if desired.

Serve immediately with Sriracha on the side for a spicier dish.