coconut crusted chicken salad with zesty citrus dressing



cook time:	prep time:	featured product:
15	**25**	**romaine heart leaves**

here's a tropical twist on your typical chicken strips: chicken breast is infused with flavor from our tropical ginger dressing, then breaded in a coconut-panko mixture to crispy perfection. toss our chopped romaine hearts with some of the same dressing and top with oranges, cashews, and the crispy chicken for a protein-packed salad that is doing the MOST!

ingredients

4 servings

1 container **organicgirl® romaine heart leaves** ? , chopped
1 batch zesty citrus dressing (recipe to follow)
2 boneless skinless chicken breasts (about 1 pound)
¼ cup all-purpose flour
¼ cup cornstarch
2 large eggs
¾ cup panko breadcrumbs
¾ cup fine shredded unsweetened coconut
1 navel orange, peeled and thinly sliced crosswise
½ cup roasted unsalted cashews

zesty citrus dressing
zest and juice from 1 medium orange (about ? cup juice)
¼ cup apple cider vinegar
? cup sesame oil
2 tablespoons honey
2 teaspoons dijon mustard
1 teaspoon grated fresh ginger
salt and pepper, to taste

substitutions

? *substitute with* **little gems**

directions

1. whisk dressing ingredients together and set aside.

2. slice chicken breasts lengthwise into ½” wide strips and transfer to a medium bowl. add ½ cup dressing and toss to coat. cover and refrigerate at least 1 hour and up to 24 hours.

3. preheat oven to 425?. lightly oil a large baking sheet.

4. in a wide, shallow bowl, whisk to combine flour and cornstarch. in a second bowl, beat eggs well. in a third bowl, combine panko and coconut.

5. remove chicken from marinade, allowing excess to drip off. coat chicken with flour, then egg, then coconut mixture and place onto the prepared baking sheet.

6. bake until chicken is browned and cooked through, about 15 minutes.

7. in a large bowl, toss romaine with dressing to taste. transfer romaine to a platter and top with orange, cashews, and chicken. as an alternative serving idea, keep the romaine leaves whole and add pieces of chicken, oranges, and cashews to each leaf to make individual salad tacos.