

Ben's Thai Chicken Salad with Peanuts and Lime

2 cooked chicken breast halves
4 cups chopped romaine lettuce
1 cup diced cucumber
1 cup diced tomato
½ cup chopped scallions
1 cup reduced-sodium chicken broth
2 tablespoons smooth peanut butter
1 tablespoon reduced-sodium soy sauce
2 tablespoons fresh lime juice
2 teaspoons sesame oil
¼ cup dry roasted peanuts

Directions:

Using a fork, pull chicken meat from bone in shreds.

Place lettuce in a large bowl (or divide onto individual dishes). Top lettuce with chicken, cucumber, tomato and scallions.

In a small bowl, whisk together broth, peanut butter, soy sauce, lime juice and sesame oil.

Pour mixture over salad. Top with peanuts just before serving.

