



OK! CELEB COOKBOOK

PHILIPPE CHOW'S

# SPA CHICKEN SALAD

SERVES: 1  
TOTAL TIME:  
20 MIN.  
SKILL LEVEL  
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Sometimes the best part about roasting a chicken is getting creative with the leftovers. This recipe from **Philippe Chow**, chef-owner of the famed restaurant Philippe in New York City—which regularly draws celebrities such as **Rihanna** and **Lady Gaga**—offers an elegant, Asian-inspired take on a next-day chicken salad, with slices of cold roasted Peking chicken (basted with a mix of honey, soy sauce and Tabasco before roasting) layered over a bed of mixed greens and doused in a tangy rice-vinegar-and-soy-based dressing. It's low-calorie but thoroughly satisfying. (How do you think those stars stay slim, after all?)



### Ingredients

- Mixed salad greens, such as red- and green-leaf lettuce, iceberg lettuce, arugula and baby spinach
- Red pepper, sliced thin
- Carrots, sliced thin
- Cucumber, sliced thin
- Roasted Peking chicken breast, skin optional, served cold and seasoned with black pepper

### For the dressing

- 2 tsp. soy sauce
- 1 tsp. rice vinegar
- 1/4 tsp. sugar
- 1 tsp. lime juice
- 1/2 tsp. mustard
- 1/2 tsp. Italian seasoning
- 1/3 cup olive oil
- 2 tbsp. sesame oil

### Directions

1. Add the desired mixture and quantity of the lettuces to a large salad dish. Layer the sliced vegetables over the top.
2. Slice the cold chicken breast and add to the dish.
3. In a small bowl, add first six dressing ingredients. Slowly whisk in the olive oil and then the sesame oil. When ingredients are well combined, taste for seasoning.
4. Pour dressing over salad, toss to combine and serve.

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