

Miso Ginger Vinaigrette

Serves 4

- *3 tablespoons rice vinegar
- *1 tablespoon white miso paste
- *1/2 tablespoon sugar
- *1 tablespoon minced ginger root
- *1 tablespoon sesame oil
- *1/4 cup salad oil

Whisk together rice vinegar, miso paste, sugar, and ginger. Slowly whisk in both oils.

Coconut Chicken Curry

Serves 4

- *2 tablespoons olive oil
- *4 each boneless, skinless chicken breasts, diced
- *2 garlic cloves, minced
- *1 tablespoon minced ginger root
- *1 ea red bell pepper, sliced
- *1 ea carrot, sliced
- *1 ea onion, sliced
- *2 ½ tablespoons their red curry paste
- *1 small can water chestnuts
- *1 tablespoon cornstarch
- *1 tablespoon Rice Vinegar
- *Juice of 1 lime
- *1 tablespoon brown sugar
- *1, 15 ounce can coconut milk
- *2 tablespoons fresh cilantro, chopped
- *1/4 cup peanuts, chopped

Heat oil in a large skillet or wok over medium high heat. Add the chicken pieces and cook for 3-4 minutes.

Add garlic, ginger, red pepper, onion, and carrot and cook until just cooked through, about 3 minutes. Mix in the curry paste and water chestnuts.

In a small bowl, combine the cornstarch, rice vinegar, lime juice, and brown sugar.

Stir in coconut milk to skillet along with cornstarch mixture. Bring to a boil and simmer until thickened.

Stir in cilantro and peanuts. Served with cooked rice. Garnish with any extra cilantro or chopped peanuts if you like.