

# HONEY & GINGER CHICKEN SALAD

## IN ROUND CUCUMBER CUPS

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### Ingredients

2 large Round  
Cucumber, peeled

¼ Cup Rice Wine  
Vinegar

2 Tablespoons Soy  
Sauce, divided

1 Tablespoon Sweet  
Chili Sauce

12 ounces cooked  
Chicken

1 large rib Celery, about  
½ Cup diced

1 small Carrot, peeled  
& grated, about ¼ Cup

¼ Cup sliced Scallions,  
about ½ bunch

¼ Cup Fireweed Honey

1 Tablespoon fresh  
minced Ginger

1 teaspoon Dijon  
Mustard

### Directions

Cut cucumbers in half from top to bottom and use a teaspoon to remove the seeds and scrape out the interior a little.

In a medium bowl combine 1 Tablespoon of soy sauce, sweet chili sauce and vinegar with a whisk and then add the cucumbers, spooning the entire surface with the dressing.

Set aside whilst preparing the chicken salad filling. Pull chicken roughly, place in a mixing bowl and then add celery, carrot and scallions.

In a small jar mix together honey, 1 Tablespoon soy sauce, ginger and mustard vigorously. Transfer chicken into a food processor, or chop the mixture with a large knife, adding dressing to combine- about 10 or 12 pulses in food processor should do it.

Spoon mixture into cucumber cups and chill for 20 minutes before serving with a knife & fork.