

Sweet Potato Arugula Salad: (makes 2 servings)

2 Tablespoons shallots --diced
2 Tablespoons Red Wine Vinegar
2 Oz Arugula
1 Sweet potato
1.5 Teaspoons of Tahini
Olive Oil (Drizzle)
Salt
Pepper

Prep notes:

1. Marinade 2 Tablespoons shallots in 1.5 Teaspoon ($\frac{1}{4}$ of 2 tablespoons) of Red Wine Vinegar
2. Slice sweet potatoes into half moons. Drizzle with olive oil, salt, pepper & roast in 425 degree oven until tender. Let cool.
3. When cool, mix greens with sweet potatoes, tahini, remaining RWV, shallots, drizzle with olive oil and salt and pepper to taste.

Asian Cole Slaw (make 12 Servings)

- 1 bunch (6 large) scallions, trimmed and thinly sliced
- 32 Oz (2-16 ounce bags) bags coleslaw mix or 1 (16-ounce) bag each of shredded green and shredded red cabbage
- $\frac{1}{4}$ cup soy sauce
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{4}$ cup olive oil
- $\frac{1}{2}$ teaspoon of powdered ginger
- 2 tablespoons red wine vinegar
- 2 tablespoons dark brown sugar
- 2 teaspoons Asian sesame oil
- 1 teaspoon salt
- 20 grinds black pepper

Sweet Chili Glazed Chicken (makes 4 servings)

- $\frac{1}{2}$ cup rice vinegar
- 5 tablespoons honey
- $\frac{1}{3}$ cup soy sauce
- $\frac{1}{4}$ cup Asian (toasted) sesame oil
- 2 tablespoons Asian chili sauce
- 3 tablespoons minced garlic
- Salt to taste
- 1 bunch cilantro

- 8 skinless, boneless chicken thighs
- 1 tablespoon chopped green onion (optional)

Directions

1. Whisk the vinegar, honey, soy sauce, toasted sesame oil, chili garlic sauce, garlic, and salt in a bowl until smooth. Pour half the marinade into a large plastic zipper bag; retain the other half of the sauce. Place the chicken thighs into the bag containing marinade, squeeze all the air out of the bag, and seal. Shake a few times to coat chicken; refrigerate for 1 hour, turning bag once or twice.
2. Preheat oven (or grill, see below) to 425 degrees F (220 degrees C).
3. Pour the other half of the marinade into a saucepan over medium heat, bring to a boil, and cook for 3 to 5 minutes, stirring often, to thicken sauce. Remove the chicken from the bag; discard used marinade. Place chicken thighs into a 9x13-inch baking dish, and brush with 1/3 of the thickened marinade from the saucepan.
4. Bake 30 minutes, basting one more time after 10 minutes; an instant-read thermometer inserted into a chicken thigh should read 165 degrees F (75 degrees C). Let stand for 5 or 10 minutes; meanwhile, bring remaining marinade back to a boil for 1 or 2 minutes, and serve chicken with marinade. Sprinkle with green onions.

1) On Grill:

- a) Remove chicken from marinade**
- b) On medium to medium high heat grill, grill each side 5-7 minutes in closed grill (or to 165 degrees)**
- c) Brush remaining SAFE (not what was used for the chicken) marinade on chicken after**