

Huli Huli Chicken on Asian Slaw Salad with Pineapple Relish



Makes:

6 servings

Utensil:

11" Large Skillet with Cover
3.5 Qt. Double Walled Bowl
small mixing bowl
medium mixing bowl

Rate ★★★★★

Recipe:

Contributed By:

Chef John Lara
Personal chef to former U.S. President
[Write a Review](#)

Recipe Description:

This Hawaiian dish brings a taste of the islands to your table.

Huli Huli Chicken

½ cup
soy sauce

(120
mL)

Asian Slaw Salad & Vinaigrette

3
tablespoons rice wine (45 mL) 1
vinegar 2

tablespoon sesame oil (15 mL) 1

tablespoons peanut butter (32 g)

tablespoon soy sauce (15 mL)

Pineapple Relish

¾ cup Roma tomatoes, seeded and (135 g)
diced

¼ cup red onion, strung, use Cone (40 g) **Directions:**
#2

1 1. In a medium
bowl, place soy sauce, brown sugar, pineapple juice (7 g)
tablespoon serrano pepper, strung, use Cone #2 (optional)

2 limes, juiced sesame oil, ginger and garlic. Whisk all

2 tablespoons cilantro (8 g) sea salt and pepper to
taste

ingredients well to create a marinade.

2. Rinse chicken thoroughly with cold water. Combine marinade
with chicken and marinate in the refrigerator for an hour to
allow flavors to develop.

3. Preheat skillet over medium-low heat. Drain chicken thighs
and reserve marinade. When several drops of water sprinkled

on pan skitter and dissipate, carefully add chicken thighs skin side down. Cook for 5 minutes until browned. Turn and cook for 3 minutes, then cover. When Vapo-Valve™ clicks, reduce heat to low, add reserved marinade and cook for 20 - 30 minutes or until chicken is tender. Allow chicken to cool down slightly at room temperature and slice on the bias before placing on top of slaw salad.

Asian Slaw Salad & Vinaigrette

1. To make the vinaigrette, incorporate the first 7 ingredients, through ginger, in a small bowl. Whisk thoroughly and set aside.
2. In double walled bowl, fold remaining ingredients together. Toss with the vinaigrette just before serving.

Assembly

1. Place all ingredients for Pineapple Relish in a medium bowl and stir to blend. Set aside.
2. Place a bed of Asian Slaw on the base of a plate. Top with sliced chicken and drizzle with any extra marinade. Garnish chicken with the Pineapple Relish.

Tips:

- Can marinate chicken overnight.
- Remove skin from chicken if desired.

Nutritional Information per

▼ Serving

Huli Huli Chicken with Asian Slaw Salad

Calories: 350

Total Fat: 12g

Saturated Fat: 2g

Cholesterol: 57mg

Sodium: 928mg

Total 46g

Carbs:

Dietary Fiber: 4g

Sugar: 31g

Protein: 19g

Pineapple Relish

Calories: 33

Fat: 0g

Saturated Fat: 0g

Cholesterol: 0mg

Sodium: 3mg

Carbohydrate: 9g

Fiber: 1g

Sugar: 7g

Protein: 1g

Make 2 cups of relish