

Chicken and Cabbage Salad With Miso-Sesame Vinaigrette



Ryan Liebe for The New York Times. Food Stylist: Simon Andrews.

By [J. Kenji López-Alt](#)

Time 10 minutes

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Rating 4 ★★★★★ (1176)

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INGREDIENTS

Yield: 2 to 4 servings (about 2 quarts)

This simple salad calls for a specific set of ingredients, but it can also be considered a loose guideline. Thinly sliced leftover steak, shredded salmon or sliced dense tofu could easily take the place of the chicken — and that chicken can be left over from the night before, whether it's been poached, grilled, pan-seared or cooked on a rotisserie. Any crisp, crunchy lettuce will do. You could opt for shredded carrots and diced jicama instead of cucumber and radish, or add a handful of split cherry tomatoes and raw snap peas cut on a bias. As long as the basic balance of protein, dressing, greens, vegetables and herbs is maintained, the rest is up to you and your vegetable drawer.

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PREPARATION

Step 1

In a large bowl, toss the chicken with 6 tablespoons miso-sesame vinaigrette. Add remaining

8 ounces cooked, shredded chicken (about 2 cups)

½ cup Miso-Sesame Vinaigrette, plus more as needed

2 small romaine hearts or 1 small head green or red cabbage, thinly shredded (about 6 cups)

1 small cucumber, peeled, halved lengthwise, seeds removed, then sliced on a sharp bias into ¼-inch slivers

8 small radishes, thinly sliced

1 (2-inch) knob fresh ginger, peeled, cut into thin planks, then slivered into fine matchsticks

Handful fresh mint leaves, very roughly chopped

Handful fresh cilantro leaves, very roughly chopped

1 small red onion or a few scallions, thinly sliced

Kosher salt and freshly ground pepper

ingredients to the bowl, reserving some of the herbs, ginger and onion for garnish. Add another 2 tablespoons vinaigrette and toss to combine. Taste, and adjust seasoning with more dressing, salt or pepper, as desired.

Step 2

Transfer to a serving bowl, sprinkle with reserved herbs, ginger and onion, drizzle with a little more dressing, and serve immediately.

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[Ingredient Substitution Guide](#)

[Nutritional Information](#)

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