

KC
Masterpiece



LEGENDARY CHINESE CHICKEN SALAD

- 2 boneless, skinless chicken breasts (about 2 pounds)
- 3/4 cup KC Masterpiece® Ginger & Garlic or Honey Teriyaki Marinade
- 1 1 head lettuce, chopped (or one 10 ounce bag chopped lettuce)
- 1/2 cup snow or sugar snap peas
- 1 cup diced cucumber
- 1/2 cup shredded carrots
- 3 green onions, sliced
- 1 cup crispy chow mein noodles
- 1/2 cup chopped cilantro

PREP TIME:
25 Minutes

COOKING TIME:
45 Minutes

TOTAL TIME
 1 Hour and
10 Minutes

SERVES: 6



Preheat oven to 350°F. Line an 8x8 inch pan with foil. Place chicken in pan. Pour KC Masterpiece® Ginger & Garlic Marinade over chicken.

Bake 45 minutes, basting frequently, or until chicken is browned and cooked through. Pour juices from pan into small container; reserve for use as salad dressing. Cut cooled chicken into pieces. (Chicken and sauce may be prepared in advance to this point; cover and refrigerate until serving time.)

Toss lettuce, vegetables, chow mein noodles and chicken together. Top with reserved dressing and sprinkle with cilantro.

Answer: A boy

What does Mulan disguise herself as in the 1998 film?

QUESTION:

MOVIE TRIVIA
FAMILY THEATER

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Cut around border. Then, fold card in half to insert in sleeves.