ASIAN CHICKEN ORZO SALAD

By: Simply Creative Chef Rob Scott

12 oz pkg sugar snap peas or other vegetables (broccoli, carrots, etc.)

1 – 16 oz. package orzo, cooked and drained

1 cup water chestnuts, drained and chopped

3 cups diced cooked chicken

6 green onions, chopped

1 medium red pepper, diced

½ cup vegetable oil

3 tablespoons rice wine vinegar

2 tablespoons soy sauce

2 tablespoons Hoison sauce

1/2cup toasted almonds

* Cook sugar snap peas until tender. Drain well.
* In a large bowl, combine vegetables, orzo, water chestnuts, chicken, green onions, and red bell pepper
* In a small bowl, whisk together oil, vinegar, soy sauce, and Hoison sauce
* Pour over orzo mixture
* Toss to coat
* Cover and chill until ready to serve
* Top each plate with toasted almonds

Serves 12