

The Mix's ASIAN CRISPY CHICKEN SALAD

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Photography by Russell Barnert



Mix it up a little with an Asian Crispy Chicken Salad from the Mix, located in Las Cruces. Offering lunch and dinner each day, the Mix has a wonderful menu, including everything from salads to sushi.

The Asian Crispy Chicken Salad has a unique blend of pecan-breaded chicken, fresh greens topped with julienne carrots and red bell peppers. The karashi miso dressing adds a tangy spice to the salad with mustard powder, vinegar, and miso. This salad is wonderful, and it can be enjoyed in the privacy of your own home or in the Zen-like atmosphere of the Mix. **Enjoy**

ASIAN CRISPY CHICKEN SALAD

Karashi Miso Dressing

YIELD: ¼ CUP

- 1 tsp Japanese Mustard Powder
- 2 tsp hot water
- 2 tbsp rice vinegar
- 8 tbsp Mix miso (below)

1. Dissolve the mustard powder in a bowl with the hot water and blend into a thick paste.
2. Add the mix miso and rice vinegar, Mix well.

Mix Miso

YIELD: 3 CUPS

- ¾ cup sake
- ¾ cup Mirin
- 2 cups white miso paste
- 1 ¼ cup granulated sugar

1. Bring the sake and Mirin to a boil in a medium saucepan over high heat. Boil for 20 seconds to evaporate the alcohol.
2. Turn the heat down to low and add the miso paste, mixing with a spoon.
3. When the miso has dissolved completely, turn the heat up to high again and add the sugar, stirring constantly with spoon to ensure that the bottom of the pan doesn't burn. Remove from heat once the sugar is fully dissolved. Cool to room temperature.

Crispy Chicken

YIELD: 1 salad

- 2 cups vegetable oil, for deep-frying
- ½ cup all-purpose flour
- 2 cups Panko breadcrumbs
- 2-egg, beaten
- 2-oz chicken breast, 4 oz, each
- 2 tbsp pecans (small pieces)
- 2 tbsp dried parsley flakes

1. Heat oil in deep fryer to 350 degrees
2. Place flour and panko bread crumbs onto separate plates. Season the panko bread with salt and pepper and mix them with dried parsley flakes and pecans. Place the beaten egg in a medium bowl. Dip flattened chicken pieces first into flour, then egg, and lastly breadcrumbs.
3. Fry breaded chicken breasts in preheated oil until golden brown and no longer pink in center, about 8 minutes. Transfer to a paper towel-lined plate to absorb excess oil.

Green Salad

- 4 ounces green leaf lettuce
- ¼ cup julienne red bell pepper
- ¼ cup julienne carrots

Arrange the salad greens and chicken on a serving dish. Pour the karashi miso dressing over the salad and garnish with fried wonton strips.