THAI STYLE CHICKEN AND SPINACH SALAD

- 1/2 cup Heinz® Tomato Ketchup
- 2 Tbsp Soy sauce
- 2 Tbsp Heinz® Apple Cider Vinegar
- 3 cloves Garlic, minced
- 2 Tbsp Brown sugar
- 1 Tbsp Minced fresh ginger
- 1 pound Boneless skinless chicken breasts
- 1/4 cup Peanut butter
- 1/4 cup Vegetable oil
- 6 cups Baby spinach leaves
- 1/2 cup Bean sprouts
- 1/2 cup Thinly sliced red onion
- 1/2 cup Sliced red pepper

1. Preheat grill to medium-high and lightly grease grate.
2. Whisk the Ketchup with the brown sugar, soy sauce, vinegar, garlic and ginger.|Divide mixture in half. Brush the one half evenly over chicken.
3. Grill chicken for 8 to 10 minutes, turning as needed or until internal temperature reaches 165°F. Remove from grill and let chicken rest for 5 minutes. Slice thinly.
4. Whisk together reserved Ketchup mixture with peanut butter and vegetable oil.
5. Toss spinach with sprouts, onion and red pepper.
6. Drizzle salad mixture with peanut dressing and toss to combine.
7. Top with sliced chicken and serve.|Garnish salad with peanuts.

ADDITIONAL INFORMATION

Ingredients	1 pound Boneless skinless chicken breasts, 1 Tbsp Minced fresh ginger, 1/2 cup Bean sprouts, 1/2 cup Heinz® Tomato Ketchup, 1/2 cup Sliced red pepper, 1/2 cup Thinly sliced red onion, 1/4 cup Peanut butter, 1/4 cup Vegetable oil, 2 Tbsp Brown sugar, 2 Tbsp Heinz® Apple Cider Vinegar, 2 Tbsp Soy sauce, 3 cloves Garlic, minced, 6 cups Baby spinach leaves
Course	Lunch
Cuisine	Thai
Category	Chicken, Salads
Serving Size	4