

# GUASTELLO'S VILLAGE MARKET

## Grilled Chicken Palliards with Sweet Chili Marinade and Snap Pea Slaw

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### Ingredients:

#### Sweet Chili Marinade:

1/3 cup Asian chili sauce (Sriracha or Sambal Oelek)  
¼ cup rice vinegar  
1 tbl. chopped green onion  
1 tsp. minced fresh ginger  
1 tsp. crushed red pepper flakes  
¼ tsp. salt

4 skinless, boneless chicken breast halves (6 to 7 oz. each)  
Salt & Pepper  
Snap Pea Slaw (recipe below)

In a small bowl combine all the Sweet Chili Marinade ingredients and set aside.

Place each chicken breast half between two pieces of plastic wrap. Using the flat side of a meat mallet, pound chicken lightly until about ¼ inch thick. Discard plastic wrap. Place chicken in a large resealable plastic bag set in a shallow dish. Add prepared marinade. Seal bag; turn to coat chicken. Marinate in the refrigerator for 30 minutes to 3 hours.

Drain chicken, discarding marinade. Season with salt and pepper. For a charcoal or gas grill, grill chicken on the greased rack of an uncovered grill directly over medium heat about 4 minutes or until no longer pink (165°), turning once halfway through grilling.

Serve with Snap Pea Slaw.

#### Snap Pea Slaw:

In a large bowl combine:  
1 cup shredded Napa cabbage  
1 cup fresh sugar snap peas, cut into strips  
½ cup thin bite-size carrot strips  
¼ cup rice vinegar  
¼ cup Asian chili sauce  
2 chopped green onions  
1 tbl. vegetable oil  
1 seeded and chopped Jalapeno or Serrano chile pepper  
½ tsp. salt.

*Credit: Better Homes and Gardens*