

## SESAME CHICKEN WITH APPLE-CARROT SLAW

Red apples, carrots and jicama give this salad a colorful crunch that tastes great with crispy baked chicken.

1. In a shallow bowl mix together 1 cup **panko bread crumbs**, 3 tbsp **toasted sesame seeds**, ¼ tsp **cayenne**, 2 tsp **kosher salt** and 1 tbsp melted **butter**. Dip 4 **chicken cutlets** into 1 beaten **egg**, then

into **panko** mixture. Bake at 400°F until golden and cooked through, about 12 min. Slice to serve with slaw.

2. Combine sliced **red apple**, julienned or grated **carrot**, thinly sliced **scallions**, julienned **jicama**, chopped **flat-leaf parsley** and **toasted sesame seeds**. Serve chicken on top with **Sesame Ginger Dressing**.

### SESAME GINGER DRESSING

Whisk together 1 tsp grated fresh ginger, 4 tsp sugar, ¼ cup fresh lemon juice, 5 tbsp canola oil, 2 tsp sesame oil and ½ tsp sriracha hot sauce.

## GET DRESSED

It's easy to whip up your own dressing with these smart tools.



Extract juice in seconds with the **Zak citrus reamer**. \$5; [thekitchenengine.com](http://thekitchenengine.com)



Keep your olive oil and vinegar handy in classy **drizzler cruets**. \$19; [overstock.com](http://overstock.com)



Crush cloves, then flip this **garlic press** around and the tiny teeth clean out the holes. \$18; [oxo.com](http://oxo.com)

The coiled **Jesper Stahl whisk** emulsifies vinaigrettes. \$12; [amazon.com](http://amazon.com)