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## ***Vietnamese Chicken and Millet Salad***

### ***Ingredients:***

- 1 cups cooked millet
- 2 cups shredded cooked chicken
- 2 cups shredded purple or green cabbage
- 1 cup shredded carrots
- ½ cup chopped green onions
- 1 medium-large Granny Smith apple, peeled, and shredded
- 1 ½ tbsp. packed brown sugar
- ¼ cup fresh squeezed lime juice
- 2 tbsp GF tamari sauce
- 2 tbsp toasted sesame oil
- 2 teas Sriracha or chili sauce
- ½ cup packed fresh mint or cilantro leaves, chopped
- Sea salt

### **PREPARATION:**

1. In a large bowl, combine millet, chicken, cabbage, carrots, green onion, and apple.
2. In a small bowl, whisk together brown sugar, lime juice, tamari sauce, sesame oil, and Sriracha sauce.
3. Add dressing to millet mixture and gently toss to coat. Season to taste with sea salt.
4. Cover and refrigerate for at least 30 minutes, until chilled, or for up to 24 hours.
5. Just before serving mix in fresh mint or cilantro.
6. Optional: just before serving add in 2/3 cup roasted nuts such as peanuts, cashews, or pine nuts.