



PREP TIME : 10 MIN

COOK TIME : 15 MIN

SERVES : 4

Ingredients :

- **3 boneless skinless chicken breasts**
- **1/2 cup (125 mL) plus 3 tbsp (45 mL) VH[®] Garlic Hoisin Sauce**
- **1 tbsp (15 mL) fresh lime juice**
- **8 cups (2 L) thinly sliced Napa cabbage**
- **1/2 cup (125 mL) finely diced red onion**
- **1 cup (250 mL) drained mandarin oranges**
- **1/2 cup (125 mL) finely diced red pepper**
- **1/2 cup (125 mL) favourite Asian dressing**
- **PAM[®] Grilling Spray**

Directions :

- 1. Marinate chicken with 1/2 cup (125 mL) VH[®] Garlic Hoisin Sauce and lime juice for 1 hour in refrigerator.**
- 2. Toss together the cabbage, red onion, mandarins and red pepper with dressing.**
- 3. Spray grill with PAM[®] Grilling Spray; heat to medium-high. Remove chicken from marinade; discard marinade. Grill chicken, turning once, for about 15 minutes or until no longer pink inside. Remove chicken from grill; let cool slightly. Drizzle each breast with 1 tbsp (15 mL) VH[®] Garlic Hoisin Sauce and slice thinly.**
- 4. Top slaw with sliced chicken and serve.**



Hoisin Chicken Asian Slaw

Tip:

To save time, if chicken breasts are large, cut them in half before marinating to reduce the eventual cooking time.