

Shredded Chicken Salad with Creamy Miso Dressing

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Smoky bacon, crunchy shredded lettuce, and an addictively zesty dressing—what’s not to like?

YIELD: 4 servings

INGREDIENTS

- 4 slices bacon
- 1 (1 1/2-inch) piece ginger, peeled, cut into very thin matchsticks
- 1 tablespoon soy sauce
- 1 tablespoon tahini
- 1 tablespoon white miso
- 2 teaspoons fish sauce
- 3/4 teaspoon toasted sesame oil
- Pinch of sugar
- 4 tablespoons fresh lemon juice, divided
- 1 large egg yolk
- 3/4 cup vegetable oil, divided
- Kosher salt, freshly ground pepper
- 1 small rotisserie chicken, skin removed, meat shredded (about 4 cups)
- 1 head of green leaf lettuce, cut crosswise into 1/2-inch-thick ribbons
- 2 scallions, thinly sliced
- Toasted sesame seeds (for serving)

PREPARATION

Cook bacon in a dry medium skillet over medium heat, turning slices occasionally, until brown and crisp, 5–8 minutes. Transfer to paper towels; let cool.

Cook ginger in a small saucepan of boiling water 1 minute. Drain ginger and rinse under cold water; set aside.

Whisk soy sauce, tahini, miso, fish sauce, sesame oil, sugar, and 2 Tbsp. lemon juice in a small

bowl until smooth.

Whisk egg yolk and remaining 2 Tbsp. lemon juice in a medium bowl to combine. Very gradually stream in 1/2 cup vegetable oil (almost drop by drop), whisking constantly until mayonnaise is emulsified and thick. Still whisking constantly, gradually add soy sauce mixture, then remaining 1/4 cup oil. Thin dressing with a tablespoon or two of water if needed; you want it to be the consistency of heavy cream. Season with salt and pepper.

Toss chicken and 1/2 cup dressing in a large bowl to coat. Add lettuce and another 1/2 cup dressing and toss again; season with salt and pepper. Crumble bacon over.

Transfer salad to a serving bowl or platter and drizzle another tablespoon or so of dressing over salad (you may have some left over). Top with scallions, sesame seeds, and reserved ginger.

Do Ahead

Dressing can be made 1 day ahead. Cover and chill.