

# Chicken and Celery Salad With Wasabi-Tahini Dressing

Recipe Inspiration: Sue Li, NY Times Cooking

Please check all labels carefully for your dietary restrictions.

1 pound boneless, skinless chicken breasts or thighs  
Dry white wine (optional)  
Chicken or vegetable broth (optional)  
Kosher salt  
1/2 cup fresh lime juice, plus more lime wedges, for serving  
1/2 cup tahini  
2-4 tablespoons wasabi paste  
4 garlic cloves, minced  
1/2 tsp dried red pepper flakes  
1 teaspoon sugar  
10 celery ribs, plus 1/2 cup celery leaves  
1 small avocado, chopped (optional)  
1 can chickpeas (garbanzo beans), drained (reserve aquafaba for another use)  
Black sesame seeds, for serving

In a medium pot, cover chicken breasts with about 2 inches of water. You can also use part white wine, and/or part broth to give your chicken a deeper flavor. Season with 2 tablespoons kosher salt (use less if your broth is salted). Bring to a boil over high heat, then simmer on low until the chicken is cooked through, about 20 minutes. Once cooked, remove chicken from the pot and let cool. Reserve 1 cup cooking liquid (skim if necessary).

In a medium bowl, whisk together lime juice, tahini, wasabi paste, garlic, pepper flakes, sugar and 1/2 cup cooking liquid until smooth. (Start with 2 T of the wasabi paste and increase according to your preferred level of heat and the strength of your wasabi). Season to taste with salt and add additional cooking liquid, if necessary, to reach desired consistency. The dressing is incredibly delicious on so many things; you will never go wrong having a bit extra on hand in the fridge.

Cut celery into 2-inch segments, then cut segments lengthwise into matchsticks and place in a large bowl. Shred the chicken into bite-size pieces and transfer to the bowl with the celery. Add chickpeas and avocado, if using. Pour desired amount of dressing over and toss to coat. Top with celery leaves and sesame seeds; serve with lime wedges.

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