



## SICHUAN CHICKEN SALAD

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**1 HOUR 20 MINUTES**  
*20 minutes active*

**4 SERVINGS**

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**F**or the traditional Sichuan dish bang bang ji si, cooked chicken is pounded to shreds so the meat better absorb the flavorful dressing. We got similar results by mashing it with a sturdy wooden spoon in a bowl; make sure the bowl you use is not fragile. We loved the tongue-

tingling, piney notes of Sichuan peppercorns in the dressing. Toast them over medium heat until aromatic, about 2 minutes, then grind them to a fine powder with a spice grinder or mortar and pestle.

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*Don't boil the chicken; keep the liquid at a bare simmer so the meat stays moist and tender.*

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## INGREDIENTS

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<b>2</b>	10-12-OUNCE BONE-IN, SKIN-ON SPLIT CHICKEN BREASTS
<b>6</b>	SCALLIONS, WHITE PARTS COARSELY CHOPPED, GREEN PARTS THINLY SLICED ON A BIAS, RESERVED SEPARATELY
<b>1</b>	1-INCH PIECE FRESH GINGER, CUT INTO 4 PIECES AND SMASHED
<b>2</b>	LARGE GARLIC CLOVES, PEELED AND SMASHED
	KOSHER SALT
$\frac{3}{4}$	CUP DRY SHERRY (OPTIONAL)
<b>2</b>	TABLESPOONS CHILI OIL
<b>2</b>	TABLESPOONS TAHINI
<b>1½</b>	TABLESPOONS WHITE SUGAR
<b>1½</b>	TABLESPOONS TOASTED SESAME OIL
<b>1</b>	TABLESPOON SOY SAUCE
<b>2</b>	TABLESPOONS UNSEASONED RICE VINEGAR
<b>1</b>	TEASPOON SICHUAN PEPPERCORNS (OPTIONAL), TOASTED AND FINELY GROUND
$\frac{1}{8}$ - $\frac{1}{4}$	TEASPOON CAYENNE PEPPER
<b>1</b>	LARGE ENGLISH CUCUMBER, HALVED LENGTHWISE, SEEDED AND THINLY SLICED CROSSWISE ON A BIAS
$\frac{2}{3}$	CUP DRY-ROASTED PEANUTS, CHOPPED

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## DIRECTIONS

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In a large saucepan, place the chicken skin side down, then add the scallion whites, ginger, garlic and 1½ teaspoons salt. Add 4 cups water and the sherry, if using, fully submerging the chicken. Bring to a boil over medium-high, then cover, reduce to low and cook at a bare simmer until the thickest part of the chicken registers 160°F, 20 to 25 minutes. Uncover the pan and let the chicken cool in the liquid for 15 minutes.

Meanwhile, in a small bowl, whisk together the chili oil, tahini, sugar, sesame oil, soy sauce, vinegar, 1½ teaspoons of salt, Sichuan peppercorns, if using, and cayenne.

Using tongs, remove the chicken from the cooking liquid. Remove and discard the skin and bones, then transfer the meat to a large bowl. Add 2 tablespoons of the tahini dressing, then use a wooden spoon to smash the meat, shredding it and working in the dressing. Use your fingers to pull the shreds into bite-size pieces.

Add the cucumber and  $\frac{3}{4}$  each of the peanuts and scallion greens. Drizzle with the remaining dressing and toss until evenly coated. Transfer to a serving bowl and sprinkle with the remaining peanuts and scallions.