



SOUTH DOMINION VINEYARD

## *Seyval Blanc paired with Asian Chicken Salad*

### Seyval Blanc Wine Notes:

A semi-sweet, crisp white wine with bright notes of citrus, green apple, and honeydew. Refreshing and balanced, it pairs beautifully with summer salads, grilled chicken, and seafood dishes like spicy Thai curry.

### Pairing Recipe: **Asian Chicken Salad with Peanut Dressing**

### **Ingredients:**

#### For the Salad

- 6 cups Napa cabbage thinly sliced
- 1 cup red cabbage thinly sliced
- 2 cups shredded chicken
- 1 cup carrots shredded
- 1 red pepper julienned
- 3 green onions thinly sliced
- ¼ cup cilantro chopped
- Chow mien crunchy noodles for serving

#### For the Dressing

- ¼ cup each: rice vinegar, soy sauce, and creamy peanut butter
- 1-2 tbsp honey, 1 tsp toasted sesame oil
- 1 garlic clove and 1-inch fresh ginger

### **Instructions:**

1. In a large bowl, combine the Napa cabbage, red cabbage, shredded chicken, red peppers, carrots, green onions and cilantro.
2. In a small blender or food processor, blend together the ingredients for the dressing: rice vinegar, soy sauce, peanut butter, sesame seed oil, garlic and ginger. Taste and season with salt if needed.
3. Pour the dressing over the bowl of cabbage and vegetables, and toss to combine. Divide into four bowls and top with crunchy noodles, if desired.