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Try new ways of enjoying Asian cuisine with these Asian salad recipes from the expert chefs at Food Network.

In a small saucepan add 2 tablespoons olive oil, ginger and garlic, lightly saute until lightly brown. Add brown sugar, soy sauce, and mirin. Saute for 5 minutes and remove from heat. When cool ...

Combine the chicken and ginger in a medium saucepan and cover with water by 1 inch. Bring to a boil over medium-high heat, then reduce the heat to medium and simmer until the chicken is ...

Quick & Easy More Chicken Recipes 5 Ingredients or Less Highly Rated Chicken Noodle Soup - Asian Style Asian Chicken Noodle Salad Chicken and Asian Noodle Salad Asian Chicken ...

1 head Boston lettuce, leaves separated, cleaned and dried In a skillet over medium-high heat, add the vegetable oil and saute beef until brown. Stir in ginger, scallions, garlic, soy sauce, red ...

Cucumber and Asian Pear Salad Asian-Style Cucumber Spears Asian-Style Cucumber Spears Asian Sweet Potato Salad with Cucumbers, Dates and Arugula 10

Get Asian Style Slaw Recipe from Food Network

For whatever flavor profile you're craving, there's a bowl filled with comforting flavors and culinary traditions from across the continent.

Website: <https://www.halkidiki-sarti.eu>

