

RECIPES

"Brought to you by the Chefs at Cancer Treatment Centers of America"

Smoked Chicken and Wild Rice

2#	Smoked Chicken, julienne
1 ½ cups	Wild Rice
½ cup	Persevered Leeks
½ cup	Roasted Red and Yellow Peppers, julienne
½ cup	Papaya
½ cup	Scallions
½ cup	Diakon, sliced
½ cup	Peanut Oil
½ cup	Orange Juice
¼ cup	Sherry Vinegar
1 t	Soy Sauce
1 T	Sweet Grain Mustard
1	Garlic Clove, minced
1	Jalapeno Pepper
½ cup	Fresh Raspberries
Sea Salt and Pepper to taste	

Cook wild rice pilaf style, cool. Toss the smoked chicken, leeks, peppers, scallion and diakon with the oriental vinaigrette, season. Place on a plate and garnish with the papaya, raspberries, and additional diakon and scallions.