

Asian Chicken Salad

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A crunchy, delicious and inexpensive salad dish that is a hearty and savory entree or refreshing side dish. The Asian-inspired dish is quick and easy, and can be made ahead of time for a delicious snack any time. Use leftover chicken and packaged ramen noodles for a wonderful dish any time.

Ingredients:

2 medium cooked chicken breasts, cut into bite sized pieces
1 package ramen chicken noodles, dried and crumbled
4 green onions, minced
1/2 head cabbage, shredded
1/2 c. slivered almonds
2 Tbsp toasted sesame seeds
1/3 c. olive oil
3 Tbsp vinegar
2 Tbsp sugar
1 tsp salt
1 cube chicken bouillon, evaporated in 1 Tbsp water
1/4 tsp pepper

Directions:

1. In large bowl combine chicken, onions, cabbage, almonds, and sesame seeds. Toss to combine.
2. In small bowl whisk together oil, vinegar, sugar, salt, bouillon and pepper.
3. Add dressing to chicken mixture and toss gently to combine. Add ramen noodles and toss.
4. Refrigerate 4 hours or overnight before serving. Serve cold garnished with slivered almonds.

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