

Japanese Cabbage Salad with Chicken

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A delicious Asian inspired salad with a zesty kick, this hearty dish can be served as an entree or side depending on your mood. Crunch almonds and cabbage are a delightful contrast to tender chicken and a zippy dressing. Serve with a rice noodle dish and a bottle of sake for a memorable Japanese style meal.

Ingredients:

For Salad:

- 2 Tbsp sesame seeds
- 2 Tbsp slivered almonds
- 1/2 head cabbage, thinly sliced
- 2 green onions, chopped
- 1 package ramen noodles, broken and uncooked
- 1 chicken breast, boiled and shredded

For Dressing:

- 1/2 c. vegetable oil
- 3 Tbsp vinegar
- 2 Tbsp sugar
- 1 tsp salt
- 1/2 tsp pepper

Directions:

1. Preheat oven to 350 degrees F.
2. Toast almonds and sesame seeds until just brown, about 10 minutes.
3. In large bowl combine cabbage, onion, and chicken breast. Toss with sesame seeds and almonds.
4. In small bowl whisk together oil, vinegar, sugar, salt and pepper. Add to salad and toss lightly.
5. Chill overnight before serving. Add ramen noodles just before serving.

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