



## Asian Chicken Salad

### Ingredients:

1 large, cooked, boneless, chopped chicken breast  
2 10 oz packages of coleslaw  
4 stalks of chopped scallions  
2 15 oz cans of Mandarin oranges  
2 8 oz cans of water chestnuts  
2 packages of Ramen Noodles – any flavor  
1/4 cup olive oil  
1/4 cup rice vinegar  
3 tablespoons of low sodium soy sauce  
1/2 cup of sugar  
1/2 cup of sliced almonds  
1/4 cup of sesame seeds  
1/4 cup of roasted sunflower seeds  
1/4 cup of roasted peanuts



### Directions:

Preheat oven to 400. Spray cookie sheet with cooking oil. Pour sliced almonds onto cookie sheet and spread evenly. Place in the oven until brown and crunchy and then set aside. Gently pound both packages of Ramen Noodles while in the package to bite sized pieces. Open and remove seasoning packets. Mix juice of one can of Mandarin oranges with olive oil, rice vinegar, soy sauce, sugar and one package of Ramen Noodle seasoning packet. Mix until sugar is dissolved and set aside. Drain other can of Mandarin oranges and water chestnuts and set aside.

Mix coleslaw, chicken, scallions, sesame seeds, sunflower seeds and peanuts. Pour sauce evenly over the mix. Mix with a large spoon making sure that the salad is evenly blended. Fold in Mandarin oranges and water chestnuts. Add roasted almond slices to each portion and serve.