

Chinese Chicken Salad

Source: BJ?

Ingredients

- 1 Cabbage, Chopped
- 8 Scallions, Sliced
- 3 large Chicken Breasts, Cooked And Cubed
- 8 tablespoons Almonds, sliced or slivered
- 4 tablespoons Sesame Seeds
- 4 tablespoons Sugar
- 1 teaspoon Pepper
- 1 teaspoon Salt
- 2 teaspoons Accent, Optional
- ½ cup Oil, Sesame & Canola
- 6 tablespoons Vinegar
- 2 packages Seasoning from Oriental Flavor Top Ramen Noodles

Method

Combine cabbage, scallions and chicken breasts.

Brown almonds and sesame seeds in small amount of oil.

Dressing: Combine sugar, pepper, salt, Accent, oil, vinegar.

Toss cabbage, scallions, chicken, almonds and sesame seeds with dressing. Crumble Top Ramen noodles into salad and toss.

Notes

She uses just a few drops of black sesame oil to combine with the canola oil, both in browning the nuts and seeds and in mixing the dressing. It gives a touch of that “real Chinese” flavor.