



Asian Chicken Salad Delight

- Dressing:
 - 3 Tbsp. peanut oil
 - 1 1/2 Tbsp. Asian sesame oil
 - 1 1/2 Tbsp. sugar
 - 1 1/2 Tbsp. rice vinegar
 - 1/2 tsp. salt
- Salad:
 - 2 cups diced cooked chicken breast
 - 3 oz. wonton skins, cut into strips and fried until crisp
 - 1 small head napa cabbage, cut into strips
 - 4 green onions, sliced
 - 3/4 cup Almond Accents® Original Oven Roasted Flavored Sliced Almonds



Preparation Time : 15 minutes

In jar, combine dressing ingredients and shake vigorously until well blended. In serving bowl, combine chicken, wonton strips, cabbage and green onions. Pour dressing over salad; toss until well coated. Sprinkle with Almond Accents.

Makes 6 servings

Nutrition Information Per Serving: 378 calories; 22 g fat; 59 mg cholesterol; 375 mg sodium; 17 g carbohydrate; 2 g fiber; 27 g protein

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