



Crunchy Asian Chicken Salad

- 2 Tbsp canola or peanut oil
- 1 Tbsp Asian sesame oil
- 2 Tbsp rice vinegar
- 1 Tbsp honey
- 1 tsp soy sauce
- 4 cups shredded green or napa cabbage
- 4 cups shredded radicchio
- 3 cup shredded poached or roasted chicken breast
- 1 cup cilantro leaves
- ½ cup thinly sliced green onions
- 1 tsp ginger, peeled and minced
- ¼ cup Almond Accents® Honey Roasted Flavored Sliced Almonds



Preparation Time : 10 minutes

In large bowl, whisk together oils, vinegar, honey and soy sauce. Add cabbage, radicchio, chicken, cilantro, green onions and ginger; toss gently until evenly coated with dressing. Divide salad among 4 plates. Sprinkle with Almond Accents.

Serves 4

Nutrition Information Per Serving: 331 calories; 17 g fat; 72 mg cholesterol; 295 mg sodium; 14 g carbohydrate; 3 g fiber; 29 g protein

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