

# Asian Chicken Salad



## Servings: 4

*Asian Sesame Dressing:*

*1/4 cup soy sauce*

*2 tablespoons sesame oil*

*1/4 cup white vinegar*

*1/4 cup olive oil*

*1 1/2 tablespoons honey*

*For the Won-Tons:*

*20 won-ton wrappers*

*For the Salad:*

*1 head napa cabbage, sliced*

*1/2 head red cabbage, sliced*

*1 1/2 teaspoons sugar*

*2 cups cooked chicken, chopped*

*1 cup fresh cilantro, chopped*

*1 cup canned mandarin oranges,  
drained*

For the Asian Sesame Dressing:

To a mason jar add soy sauce, sesame oil, white vinegar, olive oil, and honey. Shake until well combined. Set aside.

For the Won-Tons:

Line a baking sheet with parchment paper. Place the won-ton wrappers on to the baking sheet.

Bake in a 400°F oven for 6-8 minutes or until crispy and brown. Set aside.

For the Salad:

In a large bowl toss together napa cabbage, red cabbage, and sugar.

Add chicken, cilantro, and mandarin oranges.

Add 1/3 cup of the dressing and toss to coat.

Break the won-ton wrappers into pieces and sprinkle on top of the salad.

Serve

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Per Serving (excluding unknown items): 423 Calories; 25g Fat (53.1% calories from fat); 39g Protein; 10g Carbohydrate; trace Dietary Fiber; 101mg Cholesterol; 970mg Sodium; 9g Total Sugars; trace Vitamin D; 40mg Calcium; 2mg Iron; 448mg Potassium; 307mg Phosphorus. Exchanges: .