



Chopped Asian Chicken Salad

Recipe By KAITLYN BAKER

SERVES: 4-5

SALAD:

- ☐ 2 cups shredded chicken
- ☐ 2 cups napa cabbage
- ☐ 2 cups red cabbage
- ☐ 2 cups romaine lettuce
- ☐ 1 cup carrots, julienned

- ☐ 1 cup edamame
- ☐ 1 cup mandarin orange slices
- ☐ ½ cup green onions
- ☐ 1 (3.5 oz.) bag wonton noodles, *crunchy*
- ☐ ½ cup almonds
- ☐ 1 tbsp. sesame seeds

DRESSING:

- ☐ 1 tbsp. soy sauce
- ☐ 2 tbsp. brown sugar
- ☐ 2 tsp. chili garlic sauce
- ☐ 1 tsp. minced ginger

- ☐ 1 tsp. minced garlic
- ☐ ¼ cup grapeseed oil
- ☐ 2 tbsp. rice wine vinegar
- ☐ 2 tbsp. sesame oil

DIRECTIONS:

- ☐ 1. In a large bowl combine the shredded chicken with romaine, napa cabbage, red cabbage, carrots, edamame, and wonton noodles.
- ☐ 2. The mandarin oranges, green onions, and almonds can be gently tossed in or placed on top.
- ☐ 3. Combine the dressing ingredients in a bowl or mason jar and drizzle it over the salad. Garnish with sesame seeds.

This salad is bursting with so many flavors and different textures.

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