

Chinese Chicken Salad

Corinne Bachle, MG

1 bag Coleslaw
4 chicken breasts, cooked and cubed small
2 pkgs Top Ramen (any flavor), broken up
2 Tbs. pine nuts or slivered almonds
2 Tbs. toasted sesame seeds

Dressing:
1 flavor packet from Top Ramen
3 Tbs. rice vinegar
1 Tbs. sugar or sugar substitute
1/2 cup olive oil (may need more)

1. Mix together first 5 ingredients.
2. Make dressing and pour over coleslaw mixture. Toss and refrigerate for a couple of hours to let flavors blend.