



## Crispy Sesame Chicken Salad

Grilled teriyaki chicken with Napa cabbage, carrots, red bell, peppers and green onions, drizzled with Sesame Asian dressing and topped with fried noodles and peanuts.

Makes ten portions.

### Ingredients

- Sesame Asian Dressing 20 oz.
- Prepared grilled teriyaki chicken breast, cut into strips 20 oz.
- Napa cabbage, thinly sliced 20 oz.
- Carrots, julienne 8 oz.
- Red bell Pepper, julienne 6 oz.
- Green onions, sliced bias cut 5 oz.
- Crispy fried chow mein noodles 5 oz.
- Peanuts, toasted, rough chopped 3 oz.

### Directions

1. Prepare chicken according to instructions; keep warm until ready for service.
2. Place Napa Cabbage on top of plate.
3. Arrange carrots, red peppers, green onions, chicken, and drizzle with Sesame Asian Dressing.
4. Garnish with crispy fried noodles and toasted chopped peanuts.