

Asian Chicken Salad

Jacob · 30/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

6

Description

This Asian chicken salad makes good use of leftover chicken whether boiled broiled baked or barbecued Crisp iceberg lettuce crunchy rice noodles and tender chicken are topped with a tasty sweet and salty dressing The kids love it too

Ingredients

- - ¼ cup vegetable oil - 3 tablespoons rice vinegar - 2 tablespoons brown sugar - 1 tablespoon sesame oil (Optional) - 2 teaspoons soy sauce - 1 head iceberg lettuce - rinsed
- dried
- and chopped - 4 boneless chicken breast halves
- cooked and shredded - 3 green onions
- chopped - 1 tablespoon sesame seeds
- toasted - 1 ½ tablespoons olive oil
- or as needed - 1 (8 ounce) package dried rice noodles

Instructions

1. Gather all ingredients. Make the dressing: Shake oil
2. vinegar
3. brown sugar
4. sesame oil
5. and soy sauce together in a small lidded container. Set aside until salad is ready. Make the salad: Combine lettuce
6. chicken
7. green onions
8. and sesame seeds in a large bowl. Cover and chill for 10 minutes. While the salad is chilling
9. heat oil in a skillet over medium-low heat. Break rice noodles into pieces and fry in the hot skillet in small batches until they begin to puff up
10. 15 to 25 seconds. Remove to a paper towel-lined plate to drain. Remove salad from the refrigerator. Portion into salad bowls
11. top with fried rice noodles
12. and drizzle dressing over top. Recipe Tip Look for cellophane-type rice noodles in the specialty section of most grocery stores. They are often sold in clear
13. rectangular packages.