



Chicken Sesame Salad

Ingredients:

- Chopped romaine, butter leaf, or iceberg lettuce (your choice of base)
- Thinly sliced purple cabbage
- Chopped green onions (scallions)
- Julienned carrots
- Chopped fresh cilantro
- Grilled chicken, diced
- Toasted almonds
- Sesame seeds

Dressing Ingredients:

- 4 tbsp rice vinegar
- 2 tbsp soy sauce
- 2 tsp sesame oil
- 6 tbsp mayonnaise
- 2 tbsp honey
- 2 cloves garlic, minced
- Salt & freshly ground black pepper, to taste

Instructions:

1. Combine all dressing ingredients in a mason jar. Shake well until smooth and creamy.
2. Place chopped lettuce in a large salad bowl.
3. Arrange cabbage, green onions, carrots, and grilled chicken around the edges of the bowl.
4. Add chopped cilantro and toasted almonds to the center.
5. Sprinkle sesame seeds over the top.
6. Drizzle with dressing just before serving and toss if desired.