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|  | **Ingredients** | **Step** |
| Asian Chicken Salad | **DRESSING**  1⁄3 cup  **rice vinegar**  3 Tablespoons  **soy sauce**  2 teaspoons  **sugar**  1 1⁄2 Tablespoons  **toasted sesame oil**  1⁄2 teaspoon  **hot chili oil**  **SALAD**  1 package  (10 ounces) **salad greens** or 6 cups of other lettuce  1  medium **carrot**, grated  1 bunch  **green onions**, sliced diagonally  1⁄2 cup  chopped **cilantro** leaves  1 can  (8 ounces) sliced **water chestnuts**, rinsed  1 can  (11 ounces) **mandarin oranges**  1 package  (6 ounces) **snow peas**, sliced diagonally  2 cups  cooked boneless **chicken** meat, shredded | 1. Mix dressing ingredients in a small bowl. 2. Toss greens, carrot, onion and cilantro with dressing. 3. Drain mandarin oranges and water chestnuts, then add to salad. 4. Add snow peas and chicken; mix lightly. 5. Refrigerate leftovers within 2 hours. |