

Asian Ramen-Chicken Chopped Salad

- 1 lb boneless skinless chicken breasts, cooked and shredded or chopped
 - 2 (3 oz) packages dry ramen
 - 3/4 cup sliced almonds
 - 5 cups shredded green cabbage (12 oz, chop into thin shreds)*
 - 2 cups shredded purple cabbage (5 oz, chop into thin shreds)
 - 1 large carrot peeled and shredded (3/4 cup)
 - 4 green onions, sliced (about 1/2 cup)
 - 2 Tbsp. toasted sesame seeds
 - 1/2 cup canola oil
 - 1/4 cup + 2 Tbsp. apple cider vinegar
 - 1/2 cup granulated sugar
 - 1 1/2 Tbsp. soy sauce (not low-sodium)
 - 1/2 tsp freshly ground black pepper
 - 1/4 tsp garlic powder
 - 1/4 tsp onion powder
 - 1/4 tsp dried ginger
 - Salt to taste
1. Preheat oven to 400F. Crumble ramen into small pieces and place on baking sheet with almonds. Bake until golden, stirring halfway through baking (about 6 - 8 minutes). Set aside to cool.
 2. In jar, shake together all of the dressing ingredients until well blended
 3. To a large bowl add green cabbage, purple cabbage, carrots, green onions, chicken, toasted ramen and almonds and sesame seeds.
 4. Drizzle dressing over top and toss to evenly coat.

