

Shredded Sesame Chicken Salad

Servings: 4

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Total Time: 10 minutes

Ingredients

- 1 (12 ounces) bag broccoli slaw
- 2 cups (16 ounces) cooked chicken breast, shredded
- Sesame Dressing, below
- 1 teaspoon toasted sesame seeds
- 1 cup (8 ounces) crispy wonton strips

Directions

Combine a little more than half of the sesame dressing with all of the broccoli slaw and shredded chicken breast.

Divide the salad among 4 bowls and top each serving with some sesame seeds and crispy wonton strips.

Serve with remaining dressing on the side (optional).

Sesame Dressing

Servings: 6 (Makes approx. 1 cup)

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Total Time: 10 minutes

Ingredients

1/4 cup (2 ounces) rice vinegar
2 teaspoons soy sauce
1 teaspoon Dijon mustard
1 clove garlic, minced
1/4 teaspoon dried ginger
1/4 cup (2 ounces) olive oil
1 tablespoon sesame oil
Pinch of red pepper flakes

Directions

Combine the first 5 ingredients in a medium bowl or glass measuring cup.

Slowly stream in the 2 oils while whisking to help the dressing emulsify.

The dressing will keep in the fridge for about 1 week.