

A Sutherland Belle

Mandarin Orange Oriental Chicken Salad

INGREDIENTS

For the Salad

- 3 cups thinly sliced Napa or green cabbage
- 1 cup thinly sliced red cabbage
- 1 cup shredded carrots
- 1 cup celery, chipped
- 1 bunch of green onions, white and green parts, thinly sliced
- 4 cups cooked, shredded chicken
- 1 (15-ounce) can of mandarin oranges in 100% juice, drained well
- 1 cup fresh cilantro leaves, roughly chopped
- 1/3 cup sliced or silvered almonds
- *Optional: Black and/or white sesame seeds for garnish*

For the Ginger Dressing

- 2 Tablespoons light soy sauce
- 3 Tablespoons rice vinegar
- 1 Tablespoons roasted sesame oil
- 2 Tablespoons canola oil
- 1 teaspoon sugar
- 2 teaspoons fresh ginger, grated or very finely chopped
- 2 garlic cloves, minced
- 1/2 teaspoon black pepper

INSTRUCTIONS

1. Combine the Dressing ingredients in a jar and shake. Set aside for 10 minutes or so for the flavors to meld.
2. Place the Salad ingredients together in a large bowl along with half the almonds. Drizzle over dressing then toss.
3. Divide between serving bowls. Top with more almonds and a good sprinkle of sesame seeds. Serve immediately!