

Chicken Cabbage Salad



Ingredients:

4 chicken breasts, cooked and cubed
1/2 head of cabbage
4 green onions
1/2 cup of toasted almonds, chopped
2 Tbs. of toasted sesame seeds
1 pkg of Ramen Soup Mix, uncooked

Dressing:

1 pkg Ramen seasoning
3 Tbs of sugar
3 Tbs of oil
3 Tbs of vinegar
1 tsp. salt



Directions:

1. Add chicken breasts to a pot of boiling water and cook until no longer pink on the inside. Chop into small cubes and let cool.
2. Wash head of cabbage and slice in half. Store one half back in the refrigerator. Remove the core of the half you are using for the salad and slice it as finely as you can. Cut the long slices in half or thirds (depending on how big your cabbage is) so the cabbage can be eaten easily.
3. Take the Ramen Pack of Noodles and before you open it, crush it the noodles form small clumps.
4. Chop almonds into small chunks. Place on a plate along with the Sesame seeds and toast in the microwave for about 3 minutes or until golden brown. Stir halfway through so they don't burn.
5. Slice green onion. Add the cabbage, uncooked noodles, almonds, sesame seeds, green onion, and cubed chicken to a bowl and toss.
6. Mix all the ingredients for the dressing and toss with the salad. Enjoy!

<http://piece-of-home.com/chicken-cabbage-salad/>