



# Chinese Chicken Salad

**Servings: 6**

Start by getting this:

- 3 1/2 boneless chicken breast halves, cooked and diced
- 1 head lettuce, torn into small pieces
- 4 green onions, sliced
- 4 stalks celery, sliced thin
- 1/2 cup walnuts, chopped
- 2 tablespoons sesame seeds, toasted
- 6 ounces Chinese noodles, heated briefly to crisp
- 6 tablespoons seasoned rice vinegar
- 4 tablespoons white sugar
- 1 teaspoon salt
- 1/2 cup peanut oil

Now, prepare!

**Step One:**

In a large salad bowl combine the chicken, lettuce, green onion, celery, nuts, seeds and noodles. Mix all together. Set aside.

**Step Two:**

To Make Dressing: Put vinegar in a small bowl. Dissolve sugar and salt in vinegar before adding oil. Shake/Beat well.

**Step Three:**

Add dressing to salad and toss to coat. Serve and enjoy!