

Asian Chicken Crunch Salad

INGREDIENTS

- 1 large head iceberg lettuce, finely shredded
- ½ (10-14 oz) bag coleslaw mix (green & purple cabbage with carrots)
- 1 rotisserie chicken, shredded (about 4-5 cups)
- 1 red bell pepper, thinly sliced
- 1 cup shelled edamame, cooked and cooled
- 1 (11 oz) can mandarin oranges, drained well
- 5 green onions, thinly sliced
- 1 jalapeño, thinly sliced (remove seeds for less heat)
- ¼ cup toasted slivered almonds
- 1 Tbsp toasted sesame seeds
- 1 package wonton wrappers, cut into strips and fried until golden

For the Dressing:

- ¾ cup La Tourangelle olive oil
- ⅓ cup rice vinegar
- ¼ cup low-sodium soy sauce
- 2 Tbsp honey
- 2 Tbsp fresh grated ginger
- 2 cloves garlic, minced
- 1 shallot, finely minced
- 1 tsp toasted sesame oil
- Freshly ground black pepper, to taste

DIRECTIONS

1. In a small bowl or jar, whisk together the olive oil, rice vinegar, soy sauce, honey, ginger, garlic, shallot, sesame oil, and black pepper until well combined.
2. In a large serving bowl, combine the shredded iceberg, coleslaw mix, rotisserie chicken, red bell pepper, edamame, mandarin oranges, green onions, jalapeño, almonds, and sesame seeds.
3. Drizzle with the desired amount of dressing and toss until evenly coated.
4. Top with the crispy wonton strips just before serving and enjoy!