

Restaurant-Style Asian Chicken Salad

INGREDIENTS

- 1 large head iceberg lettuce, finely shredded
- 1 rotisserie chicken, shredded (about 4-5 cups)
- 1 red bell pepper, thinly sliced
- 1 cup shredded carrots
- ½ cup shredded purple cabbage (optional, but recommended for color)
- 5 green onions, thinly sliced
- 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 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. Whisk together all of the dressing ingredients until well combined. Refrigerate while preparing the salad.
2. Add the lettuce, shredded chicken, bell pepper, carrots, cabbage (if using), green onions, almonds, and sesame seeds to a large serving bowl.
3. Toss with the desired amount of dressing.
4. Top with the crispy wonton strips just before serving so they stay crunchy.