



Hawaiian Chicken Salad



Ingredients

Single Serving

- 3 oz. **Chicken Salad Dressing** (see below)
(1/3 C.)
- 4 oz. Chicken, diced, cooked
- 2.5 oz. Mandarin oranges, canned, drained
- .5 oz. Red onion, thinly sliced
- 3 oz. Mixed salad greens
- .5 oz. Fried chow mein noodles or fried rice sticks

Chicken Salad Dressing

Mix 5 C. **Garlic Sesame Marinade** (Starport 209), 2 C. **Classic Hoisin Sauce** (Starport 128 Gluten Free) and 1 C. rice vinegar, refrigerate and use as needed.



Instructions

1. Cut cooked chicken into 1/2" pieces.
2. Drain mandarin oranges and set aside.
3. Slice red and green onions.
4. Noodles: use ready-to-eat chow mein fried noodles or deep-fried rice sticks.
5. Toss chicken, salad greens, and mandarin oranges in a bowl with 'chicken salad dressing'.
6. Arrange salad on a plate or bowl and garnish with chow mein noodles or fried rice sticks and sliced red onions.