



— **MEGA** —

ASIAN CHICKEN SALAD

Vibrant, fresh, and ultra-filling—topped with mandarin oranges for a burst of citrus.

Hands on
20

Total
20

Servings
2

WHAT YOU'LL NEED

- 2 Banquet® MEGA Original Crispy Chicken Filets
- 1/4 c. mayonnaise
- 3 tbsp. honey
- 1-1/2 tbsp. natural rice vinegar
- 1 tsp. Dijon mustard
- 1/4 tsp. toasted sesame oil
- 2 c. romaine lettuce
- 1/3 c. shredded red cabbage
- 1/3 c. shredded napa cabbage
- 1/4 c. shredded carrots
- 1/4 c. mandarin oranges
- 1/4 c. La Choy® Chow Mein Noodles

HOW TO MAKE IT

1. Whisk together honey, rice vinegar, mayonnaise, Dijon mustard & sesame oil. Set aside.
2. Heat original chicken filets according to package directions. Cut into bite-sized pieces.
3. In large bowl, mix lettuce, cabbage & carrots.
4. Add dressing & toss to coat.
5. Top with mandarin oranges, noodles & original chicken.

