

Crunchy Cabbage Chicken Salad

(like Chinese chicken salad)

From: Pam Robinson

4 Tablespoons Sesame seeds
¾ cup slivered almonds
2 pkgs Top Roman (chicken flavor)
1 head cabbage
4 green onions (chopped)
4 Tablespoons sugar
6 Tablespoons wine vinegar
1 cup oil (vegetable is fine)
1 teaspoon pepper

Cooked shredded chicken breast (as much as you like - I usually use two breasts).

Toast sesame seeds and almonds.

Break up roman noodles.

Thinly slice cabbage.

Mix together top roman seasoning mix, green onions, sugar, wine vinegar, oil and pepper.

Mix all together when ready to serve.

I like to let mine sit for about 15 minutes just to get the flavors incorporated