

Mandarin Chicken Salad

Marge Simons

2 Tablespoons butter or Margarine
1 pkg (3 oz) Oriental-flavored ramen noodles soup mix
2 Tablespoons Sesame Seeds
1/4 Cup Sugar
1/4 Cup White Vinegar
1 Tablespoon Sesame or Vegetable Oil
1/2 Teaspoon Pepper
2 Cups Cut-up Cooked Chicken
1/4 dry-roasted peanuts, if desired
4 medium Green Onions, sliced (1/4 Cup)
1 Bag (16 oz) Coleslaw Mix
1 Can (11 oz) Mandarin Oranges (why not 2 cans!!!)

Melt butter in 10-inch skillet over medium heat.

Stir in seasoning packet from soup mix.

Break block of noodles into bit-sized pieces over skillet.

Stir into butter mixture.

Cook noodles 2 minutes, stirring occasionally.

Stir in Sesame Seeds.

Cook 2 minutes longer, stirring occasionally until noodles are golden brown

Remove from heat.

Mix Sugar, Vinegar, Oil and Pepper in large bowl.

Add noodle mixture and remaining ingredients.

Toss.

Enjoy your salad.

Wash cans and paint for Greens Show.