



TEAM FOUR
FOOD SERVICE



Crispy Sesame Chicken Chopped Salad

Yield: 10 servings

Ingredients:

1 head	Romaine lettuce, washed and chopped 1"
1 ½ cup	Carrots, peeled and shredded
1 ½ cup	Red cabbage, shaved thin
1 cup	Broccoli, cut into small florets
½ cup	Green onion, sliced thinly
1 cup	Bean sprouts
1 ½ cup	Chow Mein noodles, packaged
1 ½ cup	Kraft Oriental Sesame vinaigrette
20 tenders	Crispy fried chicken tenders, sliced 2" thick

Directions:

1. In a large salad bowl, combine the lettuce, carrots, cabbage, broccoli, green onion, sprouts and chow mein noodles. Toss to combine well.
2. Add the Oriental Sesame dressing and toss to combine. Make sure the salad is evenly dressed all over.
3. Just before serving, fry and cut the chicken tenders while still hot.
4. Add to the salad and toss to combine again.
5. Divide into 10 portions and plate up individually. Or place in a large salad bowl with tongs.
6. Top with some long cut sliced green onion.

Recipe and photo courtesy of Kraft Heinz