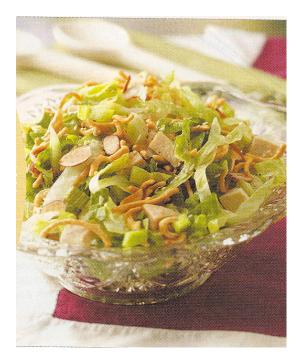
## Chicken

## **Chow Mein Chicken Salad**

Taste of Home April 2008



Servings: 4

4 cups shredded lettuce 1 cup chow mein noodles 2/3 cup cooked chicken breast half, cubed 2 green onions, chopped 4 teaspoons sliced almonds, toasted 4 teaspoons sesame seeds, toasted VINAIGRETTE 1/4 cup vegetable oil 4 1/2 teaspoons white wine vinegar 1 tablespoon sugar 1/4 teaspoon pepper 1/8 teaspoon salt

In a large salad bowl, combine the lettuce, chow mein noodles, chicken, onions, almonds and sesame seeds.

In a container with tight-fitting lid, combine the vinaigrette ingredients; shake well. Drizzle over salad; toss to coat.

Serve immediately.

Per Serving (excluding unknown items): 303 Calories; 23g Fat (66.2% calories from fat); 12g Protein; 14g Carbohydrate; 2g Dietary Fiber; 27mg Cholesterol; 143mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 4 Fat; 0 Other Carbohydrates.