

## **Chinese Chicken Salad**

**Katie Chin**

### **Ingredients (Salad):**

‘Q as pap 6 cups romaine lettuce, torn into bite-sized pieces  
1/4 head red cabbage, shredded (about 2 cups)  
1 large carrot, shredded (about 2 cups)  
2 scallions, trimmed and thinly sliced, greens included  
½ cup sliced almonds plus more for garnish  
1 (11-ounce) can Mandarin oranges in water, drained  
2 cups shredded store-bought rotisserie chicken  
½ cup fried wonton strips plus more for garnish  
2 tablespoons toasted sesame seeds plus more for garnish

### **Ingredients (Dressing):**

1/3 cup unseasoned rice wine vinegar  
1 teaspoon minced garlic  
1 teaspoon minced fresh ginger  
2 tablespoons canola oil  
2 tablespoons brown sugar  
1 1/2 teaspoons chili garlic sauce or Sriracha sauce (optional)

### **Directions:**

1. Make the dressing: Whisk all the dressing ingredients until combined.
2. In a large bowl, combine the romaine lettuce, red cabbage, carrot, scallions, sliced almonds, Mandarin oranges, shredded chicken, wonton strips, and sesame seeds. Garnish with more almonds and sesame seeds.