



## Chopped Asian Chicken Salad

Home style chicken breast pattie served alongside fresh greens served with a tangy Asian sesame dressing.

*Servings: 10 Chicken Salads (1 per serving)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Tyson® 100% All Natural* #3731-928		10 ea.
Romaine Lettuce Leaves, cut into 1" pieces	21 oz.	2 ¾ C.
Tri-Colored Cole Slaw Veggie Mix	12 oz.	1 ½ C.
Cucumbers, fresh, cut into a ½" dice	9.50 oz.	1? C
Matchstick Carrots, fresh	3.50 oz.	1¼ C
Green Onions, fresh, thinly sliced	2 oz.	15 Tbsp.
Mandarin Orange Segments, canned, drained thoroughly	9.50 oz.	1? C
Red Bell Pepper, fresh, cut into ¾" wide slices	4.50 oz.	1¼ C
Light Asian Sesame Dressing Packets, commercially prepared		10 ea.

### DIRECTIONS:

1. Cut each thawed chicken pattie into 5 equal sized strips. Heat the patties in a preheated 350°F convection oven for 12-16 minutes, or until the minimum internal temperature reaches 165°F.
2. Mix the chopped romaine lettuce, tri-colored cole slaw mix, diced cucumbers, matchstick carrots and the sliced green onions in a mixing bowl.
3. To build the salads arrange 2¼-cups of the prepared chopped salad into individual serving bowls. Top each bowl of salad with 2-tablespoons of the sliced red bell peppers and 5-each of the mandarin orange segments. Top each salad with 5 chicken strips (1 cut pattie). Garnish the top of each salad with 1-teaspoon of sliced green onions. Once Chopped Asian Chicken Salad per serving.

### **TYSON® PRODUCTS USED:**

#3731-928, Tyson® 100% All Natural\*

SKU Number: 3731-928

CN Portion	1 piece
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	270
Total Fat (g)	16.00
Saturated Fat (g)	4.00
Sodium (mg)	510
Carbs (g)	12
Protein (g)	18

