



SUSANNA CHICKEN SALAD

Shalom Sister's here is a great Sabbath lunch idea or just a great anytime meal. It's quick and simple and best of all delicious. You make as little or as much as you like.

SALAD INGREDIENTS:

- > 1 Cup Of Shredded Cooked Chicken: Rotisserie Chickens are a great sub if you don't feel like cooking.
- > Romaine Lettuce Shredded: 2 Hearts
- > Red Cabbage Shredded: 1 Cup
- > Cilantro Chopped: 1 Cup
- > Carrots Shredded: 1 Cup
- > Green Onions Chopped: 1/2 Cup
- > Wonton Wrappers Fried: Cut into strips and fry until lightly brown. Don't turn around on them. They cook quickly.

DRESSING: Once combined shake well.

- > 1/4 Cup Vinegar: White Distilled Preferably.
- > 1/4 Cup Cane Sugar
- > 1/4 Cup Olive Oil
- > 1 TBS Sesame Oil
- > 2 TSP Salt
- > 1/4 TSP Ground Black Pepper

Now that you have everything. In a bowl mix all the salad ingredients together except the fried wantons. We will save them for later.

The Dressing

Once combined you would need to sit for at least 30 minutes for the sugar to dissolve (longer if time permits).

Now you are ready to serve. Toss the salad in the dressing or present it for your guests to add themselves. The fried wantons are the topping, adding a great addition of crunch. You'll never want to eat another salad besides this one again. **Enjoy!**