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Honey-Mustard Chicken Salad

(adapted from a [Pillsbury](#) recipe)

- 1 bag (16 oz) coleslaw blend
- 1 rotisserie chicken, cut into bite size pieces
- 1/2 cup sliced green onions
- 2 packages (3 oz. each) chicken ramen noodle soup mix
- 1 can (11 oz) Green Giant Mexicorn whole kernel corn with red and green peppers, drained
- 1 cup honey-mustard salad dressing
- 1 can (11 oz) mandarin orange segments, drained
- 1/2 cup slivered almond, toasted

In very large bowl, mix coleslaw blend, chicken, onions, noodles (breaking them in bite size pieces) from soup mix and corn. In small bowl, mix dressing and contents of the seasoning packets from the soup mix. Pour dressing over salad and toss to mix. Gently stir in orange segments. Serve, topped with almonds.

Sweetnicks' Notes: If you're planning on serving this over more than one day, don't add the ramen noodles into the salad, but use them for crunchy topping instead. If you add them into the salad, they'll lose their crunch by the next day.