

*Sweetnicks.com*

## *Sweetnicks Chinese Chicken Salad*

### *Dressing:*

- 3 tablespoons red wine vinegar
- 1 tablespoon soy sauce
- 1 tablespoon sesame oil
- 2 tablespoons olive oil
- 1 tablespoon tamari sauce
- 4 green onions, finely chopped
- 1-1/2 tablespoons ginger paste
- 2 teaspoons maple syrup

In a small bowl, mix all the dressing ingredients together, or combine in a jar with a tight-fitting lid and shake vigorously. For the salad, combine shredded rotisserie chicken, mixed salad greens, shredded cabbage (use coleslaw mix in produce section), sliced cucumber, and thinly sliced red onion. Pour dressing over the salad and thoroughly mix to ensure everything is evenly coated with dressing. Add salt to taste and sprinkle toasted sesame seeds over top. Devour.