



Korean-Style Chicken Salad

Yield: 15 each entree servings

Ingredients:

- 5 lbs [Reser's Simply Chicken Salad](#) (71117.11357)
- 1 Tbsp Toasted sesame oil
- 2 tsp Soy sauce
- 1 cup Yellow bell pepper, julienned
- 1 cup Red bell pepper, julienned
- 1 each English cucumber, seeded and cut thinly on bias
- 1 cup Red onion, julienned
- Butter lettuce leaves for serving
- Pickled, sliced cucumbers for garnish
- Gala apples, julienned for garnish

Directions:

1. In a large bowl, add the sesame oil and soy sauce to Reser's Simply Chicken Salad, and mix to combine.
2. Add the bell peppers, cucumber, red onion and fold to combine.
3. Refrigerate at least one hour prior to serving.
4. For service, portion 6 oz of the Korean-Style Chicken Salad into a bowl, top with julienne apples.
5. Serve with butter lettuce leaves and pickled, sliced cucumbers.