



Korean-Style Chicken Salad

Yield: 15 each entree servings

Ingredients:

- 5 lbs <u>Reser's Simply Chicken Salad</u> (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.