

Sesame Chicken Salad

Mix Dressing and set aside:

3 tablespoons red wine vinegar

5 tablespoons olive oil

1 tablespoon honey

1/8 teaspoon ground ginger

1/2 teaspoon garlic powder

Add:

3 boneless chicken breast halves, cooked and chopped into bite size pieces

Cover and marinate in refrigerator for at least 1 hour

Mix together:

1/2 small head napa cabbage, shredded thinly

2 green onions, chopped

1/4 cup walnuts

1 carrot, shredded

1 red or green apple, diced into very small pieces

This is a great salad to take on a field trip, to the park, the zoo or just about anywhere. It keeps nicely in the refrigerator for 2 - 3 days.

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