

# Sesame Chicken Salad



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

2c chicken breast, cooked, diced

1 ~ 10oz package salad greens

1 ~ 8oz can baby corn, drained, halved crosswise

2 green onions, sliced

1/4c radish, sliced

1/2c orange juice

1/4c rice vinegar

1/2t sesame oil

1/4t black pepper

1 1/2t sesame seeds, toasted

Combine chicken, salad greens, baby corn, onions and radishes in large bowl.

In small bowl, whisk together orange juice, vinegar, sesame oil and black pepper. Whisk very well, until thickened.

When ready to plate, drizzle dressing on salad, toss and sprinkle with toasted sesame seeds.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

The Meijer logo, featuring the word 'meijer' in a bold, red, sans-serif font with a blue dot above the 'i'.

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)