

Chicken Chinese Salad

- 1 large head of cabbage, chopped
- 1 bunch green onions, sliced
- ½ cup butter
- 2 pkg Ramen noodles (discard soup flavorings)
- ½ cup sesame seeds
- 1 small package sliced almonds
- 1 chicken breast, grilled, cooled and sliced into strips or large cubes

For dressing:

- 1 cup vegetable oil
- 1 Tbsp soy sauce
- ½ cup white vinegar
- 1 cup sugar

First, melt butter in frying pan over medium heat. Break noodles in small pieces while they are still in the package. Brown along with sesame seeds and almonds. Cool and drain on paper towels. To make dressing; mix all ingredients in a small saucepan and heat till sugar is dissolved. Allow to cool completely before serving. Dressing can be made a day ahead of time. Toss together cabbage, onions and noodles mixture. Mix in dressing, then place chicken on top before serving.