



# SESAME CHICKEN SALAD

by Chef David Cocker

## USING: REUVEN FULLY COOKED BREADED MINI FILLETS

Prep & Cook Time: 30 minutes

Servings: 50

### INGREDIENTS

4 kg (141 oz) Reuven Fully Cooked Breaded Mini Fillets (Product Code 10512)

22 cups (1.6 kg) cabbage, shredded

18 cups (4 heads) iceberg, shredded

3 cups (750 ml) green onion, sliced

6 cups (3 pieces) cucumber, diced

6 pcs (6 cups) yellow pepper, sliced

Asian crispy noodles as garnish

### Honey Sesame Dressing

½ cup (125 ml) honey

2 cups (500 ml) rice wine vinegar

1 cup (250 ml) mayonnaise

1 1/2 cups (375 ml) vegetable Oil

3 tbsp (45 ml) Dijon mustard

1 tbsp (15 ml) sesame oil

### PREPARATION

Prepare Reuven Fully Cooked Breaded Mini Fillets according to package directions and set aside.

### Honey Sesame Dressing

Prepare the Honey Sesame dressing by adding all the ingredients into a bowl, mix until combined and smooth.

To assemble the salad, mix cabbage, iceberg, green onion, and cucumber in a large bowl. Pour honey sesame dressing on top of the salad and gently toss to combine. Garnish with Asian noodles and top with prepared Breaded Mini Fillets.



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