

CopyCat Chili's Asian Chicken Salad

Ingredients

24 oz chicken breast, boneless, cut into strips, cooked
16 oz romaine lettuce, (1 head), or iceberg lettuce, rinsed, dried, chopped
6 oz green onions, chopped
6 oz carrots, shredded
1 tbsp sesame seeds, preferably mixed white and black, toasted

For Salad Dressing:

4 tbsp brown sugar
1 $\frac{1}{4}$ tbsp soy sauce
2 tbsp sesame oil
6 tbsp rice vinegar

For Fried Noodles:

5 cups vegetable oil, for frying
4 oz rice noodles, dried

Directions

In a bowl, combine the brown sugar, soy sauce, sesame oil, and rice vinegar. Mix well and set aside.

Heat oil in a skillet. Break the noodles into smaller pieces and fry. Add in a few noodles at a time and fry for 1 to 2 minutes, or until they puff up and rise to the top of the oil.

Once they puff up, remove them from the skillet and drain them on paper towels. Set aside.

In a large bowl, combine the lettuce, shredded chicken, green onions, carrots, and toasted sesame seeds. Chill for 10 to 15 minutes.

Drizzle with salad dressing, then add the cooked rice noodles to the chilled salad mixture. Serve and enjoy!