

CopyCat Panera Bread Asian Sesame Chicken Salad

Ingredients

For Salad:

6 oz chicken breasts, boneless and skinless, grilled and sliced

4 cups Nappa cabbage, shredded

$\frac{1}{2}$ cup carrots, cut into matchsticks

$\frac{1}{4}$ cup almond slices, roasted, plus more to garnish

$\frac{1}{4}$ cup sesame dressing

2 tbsp green onions, chopped

2 tbsp cilantro, chopped, fresh

1 tbsp hoisin sauce

For Sesame Dressing:

$\frac{1}{4}$ cup rice vinegar

2 tbsp brown sugar

1 tbsp olive oil

2 tsp sesame oil

$\frac{1}{2}$ tsp mixed sesame seeds, roasted

salt and ground black pepper, to taste

For Serving:

1 tbsp almond slices, per serving

Directions

Prepare the dressing first. In a small sauce pot, heat the vinegar and sugar until the sugar dissolves, stirring often. Let it cool completely.

In a small bowl, mix the oils and sesame seeds together. Whisking constantly, pour the oils into the vinegar-sugar mixture to make an emulsion.

Season to taste with salt and pepper. Adjust accordingly.

Combine all your salad ingredients in a large bowl. Pour the dressing and toss to combine.

Portion accordingly and garnish with more almond slices.