

Chicken Salad

With Guava Dressing

Serves: 8

Ingredients:

- 2 Cups roasted chicken or turkey, diced
- 1 Napa cabbage, finely sliced
- 1 Head lettuce, finely sliced
- 4 Green onions, thinly sliced
- ¼ Cup shredded carrots
- ¼ Cup slivered almonds, toasted, or peanuts chopped

Dressing:

- 2 Tablespoons sesame seeds, toasted
- 2 Teaspoons dry mustard
- 3 Tablespoons guava jelly melted
- 1/4 Cup olive oil
- 2 Tablespoons sesame seed oil
- 1/2 Teaspoon salt
- 1/4 Teaspoon black pepper or to taste
- 3 Tablespoons rice wine vinegar

In a large salad bowl, combine the chicken, almonds, cabbage, lettuce, carrots and green onions. Pour dressing over salad and toss. Enjoy!

Dressing: In glass jar combine all the ingredients; shake until blended. Pour over salad; toss. Add more salt and pepper as needed. Cover and refrigerate.

Toasting Nuts: In dry shallow fry pan spread the nuts or seeds in single layer; place on medium high heat and cook for 2 to 3 minutes, stirring constantly to prevent burning, until the nuts or seeds are toasted. Note: Take off the heat just before they completely brown. The nuts will continue to cook off the heat and will be perfectly brown.



Recipes Courtesy of Kiele O Kona Coffee Company

www.kieleokona.com