# **Almond Chicken Salad**

This is a great summer salad that can be prepared ahead of time so you can enjoy the day.

Recipe by William Hernandez | Created on Mar 10, 2022

### Ingredients

- 4 green onions, thinly sliced
- 1 large carrot, shredded
- 1 red bell pepper, cut into 1/2 inch pieces
- ½ pound sugar snap peas, halved
- 2 cups chopped, cooked chicken breast meat
- 1/2 cup fresh cilantro leaves
- 1/2 cup blanched slivered almonds, toasted
- 2 tablespoons white sugar
- · 2 tablespoons distilled white vinegar
- 1 ½ tablespoons sesame oil
- 1 tablespoon teriyaki sauce
- 1 tablespoon ground dry mustard

#### **Directions**

- In a large bowl, mix together the onions, carrot, red pepper, peas, chicken, cilantro and almonds. Set aside.
- In a small bowl, whisk together the sugar, vinegar, sesame oil, teriyaki sauce and dry mustard until smooth. Pour over salad mixture and toss until coated. Serve in pita pockets or on a bed of lettuce.

#### **Nutrition Facts**

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Serving: 4 servings | Calories: 323.4 kcal | Carbohydrates: 19.7 g | Protein: 26.3 g | Saturated fat: 1.8 g | Cholesterol: 53.9 mg | Sodium: 236.8 mg | Fiber: 4.4 g | Sugar: 9.9 g
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## **Categories**

Salad