

# Orange Sesame Asian Chicken Salad

Yield: 2 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/romaine-chinese-noodle-recipe>

## Ingredients:

- 1 orange medium-large
- 1/3 cup fresh orange juice
- 6 tablespoons rice vinegar seasoned or unseasoned is fine
- 4 tablespoons honey
- 1 tablespoon green onions chopped, white ends only, reserve green parts for salad
- 2 cloves garlic roughly chopped
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 3/4 cup canola oil
- 1 tablespoon toasted sesame seeds
- romaine lettuce
- purple cabbage
- cilantro leaves
- green onions chopped
- carrots sliced, shredded, or julienned, see tip in post
- sliced cucumbers
- orange segmented, slices, or chilled canned mandarin oranges
- cashews or peanuts
- chinese noodles crunchy

## Nutrition:

1. Calories: 1220 calories
2. Carbohydrate: 87 grams
3. Fat: 97 grams
4. Fiber: 14 grams
5. Protein: 8 grams
6. SaturatedFat: 8 grams

7. Sodium: 510 milligrams
  8. Sugar: 44 grams
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