



RECIPE | TOMATOES

GRILLED CHICKEN RAMEN SALAD



22 min
PREP.



8



easy

30 min

8 min
COOKING

INGREDIENTS

For the Salad:

- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 1** Pure Flavor® Long English Cucumber, diced
- 1** Pure Flavor® Yellow Bell Pepper, sliced
- 3** green onions, thinly sliced
- 2 pkg** of ramen noodles, crumbled
- 1 ½ lbs** boneless skinless chicken breast, grilled & chopped

- 14 oz** coleslaw mix
- 4 cups** mixed salad greens, torn
- 2 cups** carrots, shredded
- 1 ½ cup** peas
- ½ cup** cilantro, chopped
- ½ cup** bacon, cooked & crumbled
- Salt and pepper to taste

For the vinaigrette:

- ½ cup** rice vinegar
- 2 tbsp** canola oil
- 2 tbsp** reduced-sodium soy sauce
- 1 tbsp** sugar
- 2 tsp** sesame oil



DIRECTIONS

- 1** In a large saucepan, heat oil over medium-low heat. Add ramen noodles; cook and stir until toasted, 5-8 minutes. Remove from pan & set aside to cool.
- 2** Whisk the vinaigrette ingredients in a small bowl and set aside.
- 3** Combine all salad ingredients in a large serving bowl and serve with vinaigrette.

