**Chinese Chicken Salad**

**Ingredients**
1. 1 package ramen noodles (oriental flavored)
2. 16 ounces cabbage, shredded (or cabbage salad mix)
3. ¼ cup scallions, minced
4. ½ cup bell pepper (red or green)
5. 2 chicken breasts, cooked, chilled and cut into cubes
6. ½ cup peanuts (dry roasted, unsalted)

**Dressing**:
1. 1 teaspoon sugar (optional)
2. 1 tablespoon olive oil
3. ¼ cup vinegar (rice or white wine)
4. 1 ramen noodle flavor packet

**Directions**
1. Rinse coleslaw and drain; set aside.
2. Break up noodles; set aside.
3. In a small bowl, make dressing with sugar, vinegar, olive oil and flavor packet. Stir well.
4. In a large bowl, mix peppers, scallions, unsalted peanuts and other vegetables if you like. Add cooked chicken and coleslaw.
5. Pour on the dressing and combine. Sprinkle noodles on top.
The Family Nutrition Program gives you the tools to make important decisions about your family’s health and well-being.

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