<u>Noreen's Kitchen</u> <u>Shredded Chicken Slaw</u>

Ingredients

4 cups shredded cabbage

1 cup red onion, sliced

1 cup shredded carrots

1 cup mixed bell peppers, sliced

1 cup cucumber diced or julianned

1 cup slivered almonds

2 to 3 cups of shredded cooked chicken

1 cup crispy chow mein noodles

1 cup spicy peanut dressing or ginger

sesame dressing

1/4 cup water

Step by Step Instructions

Combine all vegetables in a large bowl and toss with tongs or with your clean hands.

Add chicken and almonds and toss well to distribute.

Blend dressing with water in a jar and give a good shake to combine.

Pour dressing over vegetables and toss to coat completely.

This slaw stands on it's own as a lovely lunch or light supper. It goes together quick and is very delicious.

Use a bottled dressing of your choice or use my recipe for Spicy Thai Peanut Dressing.

