

## CHICKEN AND SOBA NOODLE SALAD

- 1/4 cup Green onions, chopped
- 1 Jalapeno, seeded stem removed and minced
- 1 large Red bell pepper, thinly sliced
- 1 Skinless and boneless chicken breast, cooked and shredded
- 1 Tbsp White or black sesame seeds
- 1/2 cup Ken's Lite Asian Sesame with Ginger and Soy Dressing

1. Bring a large pot of water to a boil. Add the noodles and cook until tender, about 7 minutes. Drain in a colander and rinse under cold running water. Drain and transfer to a large bowl.
2. Toss with half of the Ken's Lite Asian Sesame with Ginger and Soy Dressing. Mix in green onions, jalapeno, red bell pepper and chicken.
3. Add the rest of the Ken's Lite Asian Sesame with Ginger and Soy Dressing. Sprinkle with sesame seeds and serve.

### ADDITIONAL INFORMATION

|                     |                               |
|---------------------|-------------------------------|
| <b>Course</b>       | <a href="#">Lunch</a>         |
| <b>Cuisine</b>      | <a href="#">Asian</a>         |
| <b>Category</b>     | <a href="#">Bowls, Salads</a> |
| <b>Serving Size</b> | 1                             |