

Asian Salad with Macadamia Chicken

Stephanie Collins

3-4 chicken breasts
Tony Chachere's to taste
Macadamia nuts, finely
 chopped
1 small head of cabbage
6 green onions
1 cup toasted slivered almonds
2 bags chicken ramen noodles
 (break noodles apart and
 toast)
4 Tbsp. toasted sesame seeds

Dressing:

5 Tbsp. sugar
½ cup oil
1 packet ramen chicken
 seasoning
2 Tbsp. soy sauce
½ cup red wine vinegar

Shred cabbage in processor; chop in green onion and put dressing on to soak.

Chicken: Pound flat and season with Chachere's. Dredge in flour, dip in milk and egg wash, then press in chopped macadamia nuts. Fry on stovetop in shallow oil.

Add sesame seeds, almonds, ramen noodles, and chopped chicken to cabbage and serve.

Greek Salad

Patricia Cooper

4 cans chicken or 3 breasts, boiled	1 cup mayonnaise
½ cup yogurt	1 cup feta cheese
1 cucumber, diced and peeled	1 Tbsp. oregano
3 cloves garlic, minced	Salt, pepper, and mint to taste

Chop chicken and mix with remaining ingredients.