



Chicken & Vermicelli Rainbow Salad

Servings

6

Calories

540

Prep Time

10 minutes

Total Time

40 minutes

Skill Level

Easy

Ingredients

Dressing

- 1/3 cup canola oil
- 1/4 cup lime juice
- 1/4 cup rice vinegar
- 1 tablespoons soy sauce
- 1 tablespoon Sriracha sauce
- 1 tablespoon honey
- 2 teaspoons sesame oil
- 2 teaspoons fresh minced ginger root



Vermicelli Salad

- 1 (12 ounce) bag Mann's Rainbow Salad
- 1 (8 ounce) package dried rice vermicelli
- 3 cups shredded cooked chicken
- 1/2 cup chopped green onions
- 1/2 cup coarsely chopped fresh cilantro
- 1/2 cup chopped almonds, toasted
- 2 teaspoons sesame seeds, toasted



Chicken & Vermicelli Rainbow Salad

The Method

For the Dressing

Whisk together canola oil, lime juice, vinegar, soy sauce, Siracha, honey, sesame oil and ginger. Set aside.

Note: Dressing can be covered tightly and refrigerated for up to 5 days.

For the Vermicelli Salad

Cook vermicelli noodles according to the package directions.

Next toss together noodles, Mann's Rainbow Salad, chicken, green onions, cilantro and dressing until evenly combined. Toss gently to avoid breaking noodles.

Serve immediately or refrigerate for up to 4 hours. Sprinkle with almonds and sesame seeds before serving.

Tip: Rotisserie chicken or leftover chicken is the perfect shortcut to prepare this salad in just a few minutes.

Nutrition Facts

Serving Size: 272g | Servings: 6

Amount Per Serving

Calories 540 | Total Fat 29g (sat fat 4g trans 0g) | Cholesterol 95mg | Sodium 850mg | Total Carbohydrate 44g | Dietary Fiber 4g | Sugars 6g | Protein 33g | Vitamin A 50% | Vitamin C 70% | Calcium 6% | Iron 20%