**Asian Salad**

(Makes 2-3 servings)

Ingredients:

Salad:

* ½ chicken breast
* 150ml mandarin orange pieces, in juice (half can)
* ¼ red onion, thinly sliced
* ½ red pepper, chunked
* Portion of red cabbage, chopped thin
* 50ml cashews
* 125ml green leaf lettuce
* 15ml sesame seeds

Dressing:

* 10ml sesame oil
* 30ml mandarin juice from the pieces
* 15ml rice wine vinegar

Method:

1. Whisk the sesame oil and vinegar add mandarin juice and mix together
2. Chop chicken into small strips or chunks then cook the in a pan with 5ml oil until golden
3. Wash the vegetables before use
4. Put spinach in bowl first, add chicken pieces, mandarin pieces, red onion, pepper and cabbage
5. Sprinkle over the cashews and sesame seeds
6. Drizzle dressing overtop a little at a time, then toss to combine
7. Put fortune cookies on top to serve with added flare