

Applebee's Oriental Chicken Salad Copy Cat Recipe

Ingredient

Honey Oriental Dressing

6 Tbsp honey

3 Tbsp rice wine vinegar

1/2 cup mayonnaise

2 tsp Dijon Mustard

1/4 tsp sesame oil

For the Salad

2 eggs

1 cup milk

1 cup flour

1 cup cornflake crumbs

salt and pepper

2 chicken breasts

3 cups vegetable oil, for frying

6 cups chopped romaine lettuce

1 cup chopped red cabbage

1 cup chopped napa cabbage

2 carrot, shredded

2 green onion, chopped

1/2 cucumber, chopped

2 Tbsp slivered almonds

1 cup mandarin oranges packed in juice

Instructions

Blend together all ingredients for the dressing. Refrigerate until ready to use.

Preheat oil in a large saucepan over medium-high heat. You want the oil at about 350 degrees F, (or test the oil by putting a small piece of torn bread into the pot and if the bread sizzles, it's ready, if it just floats there, it's not.)

In a small bowl beat the egg and milk together. In another bowl combine the flour, cornflake crumbs and salt and pepper. Cut chicken breast into several long thin strips. Dip the strips in the egg mixture, and then into the flour mixture, coating completely. Add chicken strips to the hot oil and fry for 3-4 minutes or until cooked through and coating is dark golden brown.

Prepare the salad: Combine the romaine, red cabbage, napa cabbage, carrots, onions and cucumber.

Add chicken pieces on top and sprinkle with almonds. Serve with the honey oriental dressing!

Source : allrecipes.com