

# Mason Jar Asian Salad with Soy Ginger Dressing

- Prep Time: 10 minutes
- Cook Time: 10 minutes
- Total Time: 20 minutes
- Servings: 2 16 ounce mason jars



## Ingredients:

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### Salad:

- Little Salad Bar Asian Chopped Salad Kit
- 6 ounces Lunch Mate Grilled Chicken Breast Strips
- 1/2 seedless cucumber, chopped
- 1/2 cup thinly sliced red pepper strips
- 1/2 avocado, chopped
- 1/2 cup Sweet Harvest Mandarin Oranges
- 1/2 cup cooked Earthly Grains Long Grain Rice
- 1 tablespoon chopped cilantro
- 1 tablespoon thinly sliced green onion

### Dressing:

- Salad Kit Dressing Packet
- 1/4 teaspoon Stonemill Crushed Red Pepper
- 1 teaspoon Simply Nature Organic Ginger Stir In Paste
- 1 lime, zested and juiced
- 2 tablespoons Burman's Reduced Sodium Soy Sauce
- 2 tablespoons Carlini Olive Oil

## Directions:

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1. For the salad: In each mason jar layer the ingredients in the order as they appear in the ingredient list. Top with cilantro and green onion.
2. For the dressing: Whisk together dressing ingredients and reserve in two containers. When ready to eat, drizzle dressing liberally over each salad.



Recipe Courtesy of:  
ALDI Test Kitchen