

# Coconut Chicken Salad

## Ingredients

- 2 cups shredded or chopped rotisserie **cooked chicken** (about ½ chicken)
- ¼ cup finely chopped **onion**
- 2 **green onions**, white and green chopped small
- ½ cup finely chopped **carrot**
- 1 cup thinly sliced **cabbage**
- ½ cup shredded fresh or frozen **unsweetened coconut flakes** (or ¼ cup dried)
- 1 to 3 teaspoons **red pepper flakes** or 1 hot pepper, finely chopped (Thai bird, serrano or jalapeño)
- ½ teaspoon **salt**
- ¼ to ½ teaspoon **pepper**
- ¼ cup **lemon juice** (juice from about 1 lemon)

## Directions

1. Wash hands with soap and water.
2. In a large bowl, mix together chicken and vegetables. Add red pepper flakes, salt and pepper and mix well.
3. Add lemon juice and mix again.
4. Serve right after preparing.
5. Refrigerate leftovers within 2 hours.



**Oregon State**  
University



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