

Coconut Marinated Chicken Salad with Pepper Lime Dressing

2 x Chicken Breasts, cubed

1 tablespoon Coconut Oil

Marinade:

2 tablespoons Gluten Free Tamari

2 tablespoons Coconut Sugar

1/2 teaspoon Crushed Ginger

2 teaspoons Crushed Garlic

1 teaspoon Sesame Oil

Salad:

1/2 Iceberg Lettuce, sliced thinly

1 carrot, grated

1 small piece Spanish (Purple) Onion, sliced thinly

6 x Cherry Tomatoes, sliced in half

1/2 Cucumber, sliced lengthways

1 handful of Baby Spinach Leaves

1/4 cup Slivered Almonds, roasted

Dressing:

1/2 fresh Lime, Juiced

1 flat teaspoon Natvia

Cracked Pepper to taste

3 teaspoons Extra Virgin Olive Oil

In a wok, fry chicken in the coconut oil until partially cooked. Add Tamari, ginger, garlic, sesame oil and coconut sugar. Stir for approximately 3-4mins until chicken is cooked and sauce reduces down. (Be sure not to reduce too much as this is yummy poured over the salad to enhance the dressing).

Combine all salad items in a salad bowl. In a separate bowl, combine all dressing ingredients and whisk to combine.

To assemble, place salad in serving bowl. Top with sliced chicken (we sliced the cubes into strips). Top with dressing and slivered almonds and enjoy!

Serves 4.