

Asian Chicken Almond Salad

A great way to secretly pack your diet with a ton of vegetables. Asian flavors mixed in with almonds topped off with a cup of cooked chicken makes this scrumptious dish a meal-worthy weeknight salad.

🕒 Preparation 20 minutes ● Total 50 minutes 1 portion

Ingredients

or	or
2 tbsp of tamari Lime Vinaigrette	1 medium carrot, peeled and grated
or	or
1 teaspoon tamari	2 tablespoons raw almonds, chopped
or	or
½ head napa cabbage	4 oz chicken breast, baked or grilled

Cooking method

1

Add 2 tbsp tamari lime vinaigrette to a bowl then add cabbage, carrot, and almonds to the mixing bowl, and toss until everything is evenly mixed and coated in dressing.

2

Transfer to a plate or bowl for serving.

3

While chicken is still refrigerator-cold, thinly slice the meat, and lay the slices atop the plated cabbage salad.

4

If you're packing lunch to go: Combine all ingredients except the vinaigrette in a large Tupperware container, and pack the vinaigrette in a small container, separately. Refrigerate until you're ready to eat, and pour the vinaigrette over the salad at lunch time.