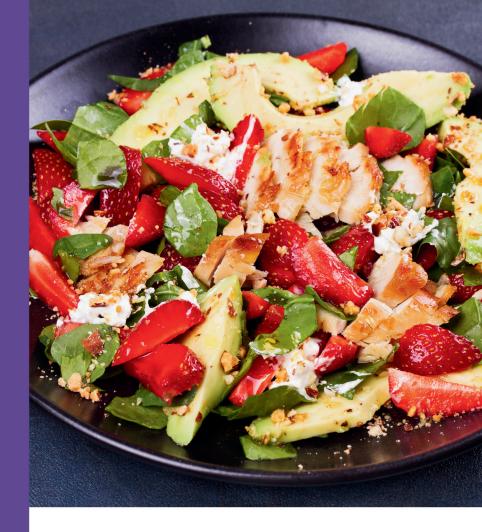
## **INGREDIENTS**

1 Tbsp Almond Oil 200g Baby Spinach 1 Avocado, sliced



- 1. Heat the oil in a large frying pan or until cooked through. Remove from the pan and let it rest before
- aside for the dressing.
- 3. Cut the remaining strawberries
- strawberries.
- 6. Add a few dollops of greek yoghurt to serve.



## Strawberry and Chicken Salad



Serves 2-4



20 mins

Good food doesn't need to be complicated and this Strawberry and Chicken Salad proves this, packed full of healthy fats and protein.

Tip: Use pre-cooked chicken schnitzel for an extra bit of crunch and to save on time.

