

## INGREDIENTS

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1 Tbsp Almond Oil  
400g Chicken breast  
250g Strawberries  
1 Tbsp White Wine Vinegar  
200g Baby Spinach  
1 Avocado, sliced  
1/2 cup Almond Chunks  
Greek Yoghurt

## INSTRUCTIONS

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1. Heat the oil in a large frying pan and cook for 8 minutes each side or until cooked through. Remove from the pan and let it rest before cutting into slices
2. Blitz 1/3 of the strawberries with the white wine vinegar and set aside for the dressing.
3. Cut the remaining strawberries into quarters
4. In a large bowl, combine the baby spinach, chicken, avocado and strawberries.
5. Add the mint leaves and Almond Chunks before tossing well with the dressing.
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.

