



Spicy Lime Chicken Coleslaw Salad

2 servings

25 minutes

Ingredients

227 grams Chicken Breast
2 tbsps Extra Virgin Olive Oil
2 tbsps Lime Juice
2 tbsps Coconut Aminos
1/2 tsp Raw Honey
1/4 tsp Red Pepper Flakes
2 cups Coleslaw Mix
2 stalks Green Onion (sliced)
1/4 cup Cilantro (chopped)
1/4 cup Almonds (roasted, chopped)

Nutrition

Amount per serving	
Calories	411
Fat	26g
Carbs	16g
Fiber	5g
Sugar	9g
Protein	30g
Cholesterol	82mg
Sodium	354mg
Vitamin A	3750IU
Vitamin C	43mg
Calcium	104mg
Iron	2mg
Vitamin D	1IU
Folate	25µg
Magnesium	84mg

Directions

- 1 Add the chicken to a pot. Cover the chicken with about one inch (2.5 cm) of water. Bring to a boil then reduce the heat to a simmer, partially covered for 10 to 12 minutes or until the chicken is cooked through. Place the cooked chicken into a bowl and shred it with two forks. Set aside to cool.
- 2 Meanwhile, whisk together the olive oil, lime juice, coconut aminos, honey, and red pepper flakes in a large bowl, until well combined.
- 3 Add the coleslaw mix, green onions, cilantro, and almonds. Toss gently to ensure all the ingredients are well coated. Stir in the chicken.
- 4 Divide the salad evenly between bowls or plates and enjoy!