



Thai Chicken Salad with Cashews and Coconut-Lime Dressing

Active Time: 5 minutes | Total Time: 5 minutes | Serves: 1

Nutrition Information Per Serving

303 calories, 15.8 g carbohydrate, 2.31 g fiber, 13.49 g NET carbs, 26.73 g protein, 15.6 g fat

Ingredients

- 1/3 Tbsp(s) Navitas Naturals Organic Palm Sugar
- 2 cup(s) Earthbound Farm Organic Spring Mix
- 1/4 tsp(s) Real Salt
- 1/2 cup(s) pastured chicken breasts, cooked and diced
- 2 Tbsp(s) fresh, organic cilantro, chopped
- 1/10 cup(s) organic, raw cashews, coarsely chopped
- 1/2 medium(s) organic cucumber, sliced
- 1 Tbsp lime juice
- 2 Tbsp(s) coconut milk

Preparation

1. In a small bowl, whisk together the lime juice, coconut milk, coconut sugar and salt.
2. Combine mixed greens, cucumber, chicken and cilantro in a large bowl and toss.
3. Spoon salad onto a plate, top with cashews and dressing. Serve.

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