

# Asian Chicken Salad

## Asian Chicken Salad

Prep time: 20 mins Total time: 20 mins Serves: 3-4

1. In a tall container, add egg, lemon juice, dijon mustard, garlic powder, and a bit of salt and pepper. Place your immersion blender to the bottom of the container, turn on and wait until the mixture thickens. You may need to raise the immersion blender a bit to help mix all of the oil.
2. Then use a spoon to mix in sesame oil, sriracha, honey, and coconut aminos.
3. Place in refrigerator to cool.
4. While the mayo cools, mix together the chicken, cabbage, onion, carrot, and celery in a large bowl.
5. Then place sliced almonds in a small skillet over medium heat to toast. They will just need to toast for about 5-7 minutes until slightly browned. And toasty. Mmmm.
6. Add all of the mayo to the chicken salad ingredients and mix well.
7. Garnish with toasted almonds and green onions.

I am always on the hunt for simple and delicious whole ingredient meals that nourish my body and satisfy my voracious appetite. This Asian Chicken Salad from [paleomg.com](http://paleomg.com) definitely fits the bill! If you do a little meal prep on Sunday (check out our recipe for basic crockpot chicken), this salad comes together in a breeze.

Serve over a bed of baby greens or wrapped in bib lettuce or collards. Added bonus: This recipe is packed with

protein and veggies; if you are participating in the 10in10,  
Asian Chicken Salad will earn you an orange and green

highlight

