

Strawberry Chicken Salad

- Preheat oven to 450° Fahrenheit and lightly grease a baking pan with avocado oil.
- Season chicken on both sides with salt and pepper. Place chicken on the baking pan. Place in oven to cook for 20-25 minutes, or until the chicken is cooked completely through and 165 degrees in the center.
- While the chicken is cooking. Prepare dressing by combining dressing ingredients in a small bowl or jar and mixing well.
- Cut up strawberries, onion and avocados. Place spinach and arugula in a large bowl and add the strawberries and red onion. Toss with dressing and mix well.
- When the chicken is finished, remove from oven and allow to cool for 5 minutes then slice into small strips.
- Serve salad topped with chicken, avocado, sliced almonds and cheese (optional). Enjoy.

Recipe from:

<https://realsimplegood.com/strawberry-chicken-salad/>

Total Time: 25 minutes