



Recipe Details

Recipe Name - Strawberry Spinach Chicken Salad

Recipe Steps -

Ingredients

- Fresh spinach
- Strawberries, sliced
- Crispy “fried chicken” Potatoes
- Onion, diced

Sweet mustard vinaigrette:

- 2 Tbsp maple syrup (or date paste)
- 2 Tbsp dijon mustard
- 1 Tbsp rice vinegar

“Fried Chicken” Potatoes:

- 2 large potatoes, cut into bite-size pieces
- 1 No chick’n cube
- 1 tsp poultry seasoning
- 1 cup oil-free bread crumbs (we use Panko)

Instructions

For “fried chicken” potatoes:

1. Place cut potatoes in a medium pot of water
 2. Add 1 no chick’n cube and 1 tsp of poultry seasoning in the water
 3. Bring water to a boil and cook until fork tender (about 10 minutes). Drain afterward
 4. Toss hot potatoes with panko
 5. Place in air fryer on 400 for about 10 minutes (flip halfway through) until crispy
- *Or, place on a parchment-lined cookie sheet and bake at 425 degrees for 10 minutes (flip halfway through) until crispy

For salad:

1. Place fresh spinach in a large bowl
2. Place fresh sliced strawberries, “fried chicken” potatoes, and onions on top
3. Drizzle with sweet mustard vinaigrette
4. Enjoy!

