

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!



