

Sriracha Lime Chicken Chopped Salad:

Prep Time: 10 min **Cook Time:** 15 min **Serves:** 4

Ingredients:

Sriracha Lime Chicken:

2 organic chicken breasts
3 tablespoons sriracha
1 lime, juiced
1/4 teaspoon fine sea salt
1/4 teaspoon freshly ground pepper

Salad:

4 cups lettuce, chopped (I use this salad chopper)
8 pineapple slices, using pineapple corer
1 cup organic grape tomatoes
1/3 cup red onion, finely chopped
1 avocado, cubed

Lime Vinaigrette:

1/3 cup light olive oil
1/4 cup apple cider vinegar
2 limes, juiced
2 tsp raw honey
Dash fine sea salt

Directions:

1. Heat the grill (https://www.amazon.com/gp/product/B016M5A2SQ/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B016M5A2SQ&linkCode=as2&tag=lexiscleankit-20&linkId=7eb1949d8190597f9f10f7bba875838c) to medium heat.
2. Season chicken with salt and pepper. In a bowl or marinade dish, combine sriracha and lime.
3. Add chicken and let marinade in the fridge for at least 20 minutes, the longer the better.
4. Once ready to cook, add chicken to the greased grill.
5. Cut pineapple using pineapple corer (http://www.amazon.com/gp/product/B007WTGR90/ref=as_li_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B007WTGR90&linkCode=as2&tag=lexiscleankit-20&linkId=HWOMY4QH3KFRFRGJ) and add to grill, grill for 3-4 minutes on each side.
6. While they are grilling, chop (http://www.amazon.com/gp/product/B007WSL3S6/ref=as_li_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B007WSL3S6&linkCode=as2&tag=lexiscleankit-20&linkId=SRPOQKZJNCYH4Y6Y) lettuce, then chop avocado, tomato, and red onion and add to serving dish.
7. Whisk together dressing, taste, and adjust seasoning as desired (i.e. more lime, additional sea salt, additional vinegar)- place in fridge until ready to use.
8. Once chicken is done cooking, assemble the salad, toss with dressing and enjoy!

Recipe Notes:

Nutrition info per serving: 373 calories, 38 grams of protein, and 30 carbohydrates