

Moroccan Chicken Salad

This healthy Moroccan-inspired salad is an easy and flavorful meal prepared in a short amount of time.



Salad

Moroccan

15 min

Total time

Easy

Difficulty

290

kcal / serving

Ingredients

- Ingredients:
- 1 small chicken breast, grilled and shredded
- 1/2 cup romaine lettuce, chopped
- 3 cherry tomatoes, quartered
- 1 tablespoon sliced vegetables of your choice (such as red pepper or carrots)
- 1 tablespoon toasted almond slices
- 1 tablespoon olives
- 1 teaspoon olive oil
- Dash of garam masala (optional)

Steps

- 1 Preheat a grill pan over medium heat and grill the chicken for about 5 minutes per side, or until cooked through. Once done, let cool before shredding with a fork.
- 2 In a large bowl, combine the lettuce, tomatoes, vegetables, almonds and olives.
- 3 Add the shredded chicken and garam masala (optional).
- 4 Drizzle with olive oil and toss gently to combine.
- 5 Serve immediately.