



VEGAN CHICKEN CHUNK SALAD

INGREDIENTS

FOR SALAD:

1 cup Plant-Based Chicken Chunks
1 cup chopped romaine lettuce
¼ cup chopped purple cabbage
¼ cup shredded carrots
¼ cup bean sprouts
2 chopped green onions
2 T toasted peanuts

FOR PEANUT SAUCE:

¼ cup peanut butter
½ cup coconut milk
2 T Bragg's amino acids
1 t red curry paste
2 T lime juice
2 T brown sugar

TIME: 22 mins (Prep Time 15 mins / Cook Time 7 mins) **SERVES:** 4 **TYPE:** Vegan

INSTRUCTIONS

- 1 In a small mixing bowl combine all ingredients for the peanut sauce and mix well. Add more red curry paste to taste for added spice.
- 2 In a medium non-stick pan, sauté the chicken chunks until lightly browned on the sides.
- 3 Place a bed of romaine in a large bowl or plate and add all other ingredients on top. Mix well.
- 4 Spoon peanut sauce over salad and enjoy!

QUICK TIP



Add your favorite veggies to make the salad yours...Cucumbers are good!