

Sriracha Lime Chicken Chopped Salad

Sriracha Lime Chicken:

2 organic chicken breasts

3 tbsp sriracha

1 lime, juiced

1/4 tsp Himalayan sea salt and 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 Himalayan sea salt

Instructions

Heat the grill

Season chicken with salt and pepper

In a bowl or marinade dish, combine sriracha and lime

Add chicken and let marinade in the fridge for at least 20 minutes, the longer the better

Once marinated, add chicken to grill

Cut pineapple using pineapple corer and add to grill, grill for 3-4 minutes on each side

While they are grilling, chop lettuce, then chop avocado,

tomato, and red onion and add to serving dish

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

Once chicken is done cooking, assemble the salad, toss with dressing and enjoy!