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## ***Chicken & Strawberry Salad***

### ***Ingredients:***

- 1 lb chicken breast, cubed into 1-2" pieces
- 2 tbsp coconut oil
- ½ lime, juiced
- 1 tbsp raw honey
- 6 strawberries, sliced
- 2 tbsp mint, minced
- ½ avocado
- ½ cup walnuts
- 4 cups spinach
- handful of fresh sprouts
- pinch of sea salt

### ***For the Dressing:***

- ½ cup extra virgin olive oil
- 6 strawberries
- 1 tbsp fresh lime juice
- 1 tbsp coconut aminos or GF fermented soy sauce
- ¼ tsp ginger, grated
- ¼ tsp sea salt

### **PREPARATION:**

1. Blend all dressing ingredients together in blender and set aside
2. Heat coconut oil over medium heat for 30 seconds. Add cubed chicken and sea salt, sauté for 5-7 minutes, until fully cooked. Add lime juice and honey at the end.
3. Toss with remaining ingredients and dressing.