

# Chicken Strawberry Balsamic Salad

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## INGREDIENTS

- ½ cup Walnuts
- 1 tbsp Maple Syrup
- 4 cups Baby Spinach
- 1 cup Strawberries (sliced)
- ¼ cup Goat Cheese (crumbled)
- 1 ½ tsps Balsamic Vinegar
- 1 ½ tsps Extra Virgin Olive Oil
- ⅛ tsp Sea Salt
- 8 oz Chicken (cooked)

2 servings | 15 minutes

## PREP

Toast walnuts in pan over medium heat. When slightly browned, coat with maple syrup. Turn heat to low and stir until sticky (about 2 minutes). Remove from heat.

Divide spinach into bowls. Top with chicken, strawberries, goat cheese and toasted walnuts. Whisk together the balsamic vinegar, olive oil, and salt.

Drizzle desired amount of dressing over salad. Notes:

No goat cheese? Use feta or cashew cheese.

