

Power Green Goddess Salad

Recipe

The Ingredients:

- 1 cup of Romaine Lettuce
- 1/2 Avocado sliced
- 1/4 cup of Shredded Kale
- 1 medium Cooked Lime Herb Chicken Breast
- 1 cup of chopped tomato
- 1/4 cup of pickled red onion
- 1 boiled egg
- 1/4 cup of chopped Cucumber

Green Goddess Salad Dressing:

- 1 large egg yolk
- 1 teaspoon Dijon mustard
- 2 tablespoons freshly squeezed lemon juice
- 1 cup olive oil
- 1 cup fresh flat-leaf parsley leaves
- 3 tablespoons minced fresh chives
- 2 tablespoons fresh tarragon leaves
- 1 pinch of salt
- 1 clove garlic, chopped
- 3/4 cup dairy free plain yogurt
- 1 pinch of black pepper

Instructions:

- 1.) Wash vegetables. Combine lettuce, shredded kale mix and add cucumber, tomatoes. Slice egg.
- 2.) Top with avocado, egg, pickled red onion, sliced lime cooked chicken breast and drizzled with Green Goddess dressing.

ENJOY!

