

# Asian Almond Chicken Salad

Adapted from: Michelle Tam (*Nom Nom Paleo*)

**Prep time:** 10 minutes (w/cooked chicken)

**Cook time:** N/A

**Total time:**

**Serves:** 3



## Ingredients

### For the Sauce:

3 tbsp. almond butter  
2 tbsp. fish sauce  
2 tbsp. lime juice  
1 tbsp. coconut vinegar (or other type of vinegar)  
2 tbsp. unsweetened applesauce  
½ tsp. crushed red pepper

### For the Salad:

3 cups shredded cooked chicken  
3 medium carrots, peeled and julienned  
8 small kohlrabi roots, peeled and sliced (or jicama or sliced apples)  
handful of cilantro, roughly chopped  
handful of basil, cut in chiffonade  
large head of romaine lettuce, washed and torn into bite-sized pieces

## Instructions

1. Combine all the ingredients for the sauce in a bowl and whisk to combine.
2. Slice the kohlrabi (or jicama or apples) and shred the carrots and toss them in a bowl.
3. Add the dressing, the chicken, and the herbs and toss everything well.
4. Serve it on a bed of romaine lettuce and enjoy!