

# Brussels Sprouts Slaw with Chicken

9 ingredients · 20 minutes · 2 servings



## Directions

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1. Add the cubed chicken to a small bowl with the oregano, garlic powder and half the salt. Toss to combine.
2. Heat a skillet over medium heat and add 1/3 of the oil. Once hot, add the chicken and cook for 10 to 12 minutes or until cooked through. Remove and set aside.
3. Add the brussels sprouts and cabbage to a bowl. Add the lemon juice, coconut aminos, remaining oil and remaining salt. Mix well with your hands to combine.
4. Divide the slaw evenly between plates. Top with chicken and enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to three days.

### More Flavor

Add additional spices and/or herbs to the dressing or chicken.

### Additional Toppings

Sliced onion, avocado, slivered almonds, sesame or sunflower seeds.

### Make it Vegan

Omit the chicken and use grilled tofu.

### No Coconut Aminos

Use tamari instead.

## Ingredients

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- 8 ozs** Chicken Breast (cut into cubes)
- 1/4 tsp** Oregano (dried)
- 1/8 tsp** Garlic Powder
- 1/4 tsp** Sea Salt (divided)
- 1 1/2 tbsps** Extra Virgin Olive Oil (divided)
- 3 cups** Brussels Sprouts (shredded)
- 2 cups** Purple Cabbage (sliced thin)
- 1 1/2 tbsps** Lemon Juice
- 1 tsp** Coconut Aminos