

# Kale Salad with Lemon Dressing & Chicken

11 ingredients · 40 minutes · 2 servings



## Directions

1. Preheat the oven to 350°F (177°C). Add the chicken breast to a baking dish and drizzle the avocado oil over top. Add the paprika, chili powder, sea salt, and pepper to the chicken. Bake for 30 minutes, flipping halfway through. Remove from the oven and let cool before slicing.
2. Add the extra virgin olive oil, lemon juice, garlic and nutritional yeast to a small bowl and whisk to combine.
3. Add the kale to a large bowl and drizzle the dressing over top. Massage with your hands to ensure it is evenly coated. Divide between plates. Top with chicken and pistachios. Enjoy!

## Notes

### No Chicken

Use sliced steak, ground pork or roasted chickpeas instead.

### More Spice

Use cayenne pepper or chili flakes on the chicken or in the dressing.

### Nut-Free

Use sunflower seeds or pumpkin seeds instead of pistachios.

### Leftovers

Refrigerate in an airtight container for 2 to 3 days.

## Ingredients

**8 ozs** Chicken Breast (skinless and boneless)

**1 tsp** Avocado Oil

**1/2 tsp** Paprika

**1/2 tsp** Chili Powder

Sea Salt & Black Pepper (to taste)

**2 tbsps** Extra Virgin Olive Oil

**1 tbsp** Lemon Juice

**1** Garlic (clove, minced)

**1 tbsp** Nutritional Yeast

**4 cups** Kale Leaves (stem removed, thinly sliced)

**1/4 cup** Pistachios (chopped)