

## Easy as Pie

### Sriracha Chicken Salad

#### For the Chicken

2 boneless, skinless chicken breasts diced into bite sized pieces  
1 tablespoon extra-virgin olive oil  
1/2 cup ground oat flour + salt and pepper, to taste  
1 large egg  
1/4 cup Sriracha  
1/2 lemon (juice)  
2 tablespoons honey  
2 teaspoons garlic powder

#### For the Green Dressing

1/2 cup fresh parsley  
1/2 cup fresh cilantro  
1/3 cup Greek yogurt  
1 tablespoon minced garlic  
1/2 lime (juice)  
salt, to taste

#### For the Salad

4 handfuls of mixed greens  
1/4 cup blue cheese  
4 radishes, thinly sliced  
1/4 red onion, diced  
1 avocado, sliced



#### Procedure

1. Create Sriracha marinade by mixing together Sriracha, lemon, honey, and garlic powder. Set aside.
2. Next heat 1 tablespoon extra virgin olive oil on low/medium heat in a large sauce pan.
3. While the pan is heating up, prep chicken by dipping in egg and then into oat flour. This is going to help create a crunchier texture.
4. Place chicken on sauce pan and sauté for 6-10 minutes, or until cooked all the way through. Once the chicken is fully cooked, dip into marinade, coating the entire piece of chicken.
5. Place all dressing ingredients in a high-power blender or magic bullet, and process until smooth, then combine with the chicken and veggies.