

Paleo Moroccan Chicken Salad



A riff on one of our favorite salads from California Pizza Kitchen.

Ingredients

For the Chicken

- 1 ½ lbs. chicken breasts, cut into chunks
- 2 t paprika
- 1 t coriander
- 1 t cumin
- ½ t cinnamon
- ¼ t red pepper flakes
- salt

For the tasty stuff that goes in the salad

- 2 heads romaine lettuce
- 4 small golden beets
- 1 small-to-medium butternut squash
- toasted almonds
- dried cherries (or cranberries—something tart will work best)

For the dressing

- juice 1 lemon
- juice 1 lime
- ½ avocado
- 1-2 T vinegar (champagne or cider)
- ¼ – ½ c avocado oil (olive oil will work too)
- s&p

Method

Preheat your oven to 400°F.

Peel the beets and butternut squash (+remove the seeds). Chop into small pieces, salt/pepper and oil the pieces. Roast until the squash is soft, about 20 minutes (depending on how big the pieces are).

While the veggies are roasting...

In a large bowl, combine all the spices together. Toss the chicken pieces into the bowl and coat them evenly with the spice mixture. Heat a saute pan over medium-high heat and saute the chicken until cooked through. Remove from the pan and add to the serving bowl.

Wash and chop the lettuce. Add it, along with the rest of the “tasty” ingredients to the serving bowl. Add the squash and beets too.

For the dressing...

Combine all ingredients into a small food processor and process until smooth. Of course, you could use a whisk and bowl, in lieu –just make sure you’ve smashed the avocado up before adding it to the dressing.

More Tasty Bits:

[African Style Chicken Salad Paleo](#) [Lettuce Wraps Paleo](#) [Orange Chicken Paleo](#) [Buffalo Greek Caesar Salad](#)



