



CHICKEN CRACK SLAW

INGREDIENTS

1 Serving

- 5 oz. Chicken breast
- 1 red mini bell pepper
- 1 green onion stalk
- 3 baby bella mushrooms
- 2 cups cabbage mix
- 1 tbsp Coconut oil
- 1 tbsp Braggs Aminos
- 1/2 tbsp Sriracha (if you like a kick)

INSTRUCTIONS

- Cut chicken breast into strips
- Heat the coconut. oil in a frying pan
- Add chicken strips and stir-fry over medium-high heat, constantly turning until done
- Add cabbage, mushrooms, and pepper, saute for 2 minutes until the cabbage is crisp-tender
- Add amino and sriracha to the mixture until well combined
- Remove from the heat and add in the green onion
- Serve warm