

SPINACH SALAD with CRISPY CHICKEN

What a satisfying meal for one or a crowd! An ULU and our Montreal Steak Seasoning, your key tool & seasoning of choice!



While the spinach (or any salad of choice) is still in the 'cellophane box,' chop it with an **Ulu** for a more pleasing portion. Subway used to do that before adding toppings of choice!

1. Slice chicken breasts into thin steaks. Coat chicken slices with...
1/2 C freshly milled flour 1 t sesame seeds
1 Tablespoon to a teaspoon of Montreal Steak Seasoning
2. Cook chicken strips in a bit of oil in Sizzle pot or fry pan, until pink is gone, turning frequently. The Ulu also did a great job slicing the cooked chicken breasts into chunks or strips!
3. While chicken cooks, prepare individual salads.
Chopped spinach Sliced celery
Chopped cabbage Grated carrots
Cherry tomato halves Chopped cauliflower
Cheese logs Diced roasted almonds
Cucumber Hard Boiled Eggs
4. Top with chicken strips & our homemade Ranch. Add a homemade roll on the side Dinner for the King, Queen and royal family!

This is truly my favorite way to fix chicken, so simply delicious chicken!

