



# Cranberry Chicken Salad

Prep time: 20 mins  
Cook time: 10 mins  
Serves: 4



## Ingredients

### Dressing

½ cup **Wattie's Bit on the Side Cracker Cranberry Sauce**

¼ cup olive oil

3 Tbsp lemon juice

400g skinless chicken breast, cut into strips

1 Tbsp olive oil

1 clove garlic, crushed

1 tsp finely grated lemon zest

1 tsp dried Italian herbs or dried oregano

### To Serve

120g bag salad greens

1 orange, peeled and cut into segments

## Method

To make the dressing, combine the **Wattie's Bit on the Side Cracker Cranberry Sauce**, olive oil and lemon juice in a screw top jar. Shake and season to taste.

Combine the chicken, olive oil, garlic, lemon zest and Italian herbs or oregano. Heat a dash of oil in a frying pan and cook the chicken over high heat for 4 to 5 minutes, until it is golden and cooked through. Remove from the pan and allow to cool.

Place the salad greens on a large platter or in a large bowl with the chicken, orange segments, avocado slices, walnuts and crispy noodles. Add the dressing and toss gently to combine.



1 avocado, stone removed, peeled and sliced

¼ cup toasted walnuts

½ cup crispy noodles