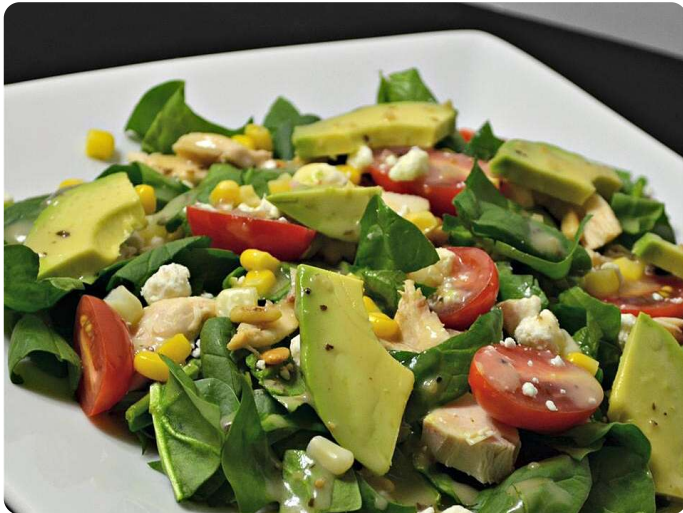




Spinach Salad with Chicken Avocado and Goat Cheese

Jacob · 28/09/2024



Prep Time

4

Difficult

Medium

Servings

4 servings

Description

Great salad with chicken avocado and goat cheese

Ingredients

- - ¼ cup pine nuts - 8 cups chopped spinach - 1 cup halved cherry tomatoes - 1 ½ cups chopped cooked chicken - 1 large avocado - peeled
- pitted
- and sliced - ½ cup corn kernels - ? cup crumbled goat cheese - 3 tablespoons white wine vinegar - 2 tablespoons extra-virgin olive oil - 1 tablespoon Dijon mustard - 1 pinch salt and ground black pepper to taste

Instructions

1. Heat a small skillet over medium-high heat. Toast pine nuts in hot skillet until lightly browned and fragrant
2. 3 to 5 minutes. Put spinach into a large salad bowl; top with pine nuts
3. tomatoes
4. chicken
5. avocado
6. corn kernels
7. and goat cheese. Beat white wine vinegar
8. olive oil
9. and Dijon mustard together in a small bowl until smooth; season with salt and pepper. Drizzle dressing over the salad and toss lightly to coat. Recipe Tips Feta cheese can be used in place of goat cheese
10. and you can use fresh
11. canned
12. or frozen corn kernels. Depending on your personal tastes
13. you may find you prefer less than the full amount of dressing on your salad. Add a little at a time until you're happy with it.