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# **Paleo Recipe: Chicken and Egg Salad with Almond Satay Sauce**



## Salad

2 eggs, boiled, cut into quarters  
1 chicken breast, steamed and shredded  
2 cups rocket leaves  
1 carrot, diced  
½ green capsicum, diced

## Almond sauce

1 small white onion, grated  
2 garlic cloves, crushed  
1tbs oil  
¼ cup almond butter  
¼ cup coconut cream  
1tbs soy sauce (optional)  
Chilli flakes

## Instructions

To make the almond sauce by placing the oil into a fry pan. Fry onion and garlic on low heat for 5 minutes or until slightly browned.

Add almond butter, coconut cream and soy sauce, stir constantly until thickened. Remove from heat and stir in a desired amount of chilli flakes. Leave to cool slightly and remove excess oil.

Place chicken, rocket, carrot and capsicum in a mixing bowl and combine well.

To serve, place rocket salad on a plate with egg quarters and spoon almond sauce on top.



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