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Peanut Lime Chicken Mason Jar Salad

2 servings
10 minutes

Ingredients

2 tbsps All Natural Peanut Butter
2 tbsps Lime Juice
1/4 cup Water
2 tsps Tamari
2 tsps Sesame Oil
8 ozs Chicken Breast, Cooked (cut into cubes)
1 Red Bell Pepper (medium, chopped)
1 Carrot (medium, cut into matchsticks)
2 stalks Green Onion (chopped)
2 leaves Romaine (chopped)

Directions

1. Combine the peanut butter, lime juice, water, tamari, and sesame oil in a small bowl. Divide the dressing between jars. Add the chicken to the dressing in the bottom of the jars.
2. Add the pepper, carrot, and green onion to the jars followed by the romaine lettuce. When ready to eat, shake well and dump into a bowl. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.
Serving Size: 16oz (473 mL) mason jars were used for this recipe. One serving is one mason jar.
Nut-Free: Use sunflower seed butter instead.
More Flavor: Add garlic, ginger, red pepper flakes or liquid sweetener of choice to the dressing.
Make it Vegan: Use chickpeas or lentils instead of chicken.
No Tamari: Use coconut aminos or soy sauce instead.