Chicken Breast with Mediterranean Salad



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Calories 0 kcal
Protein Serves 2.00
Carbohydrate 5.5 grams
Cholesterol 0 milligrams
Fat 0 grams
Fiber 0 grams
Protein 20 grams

0 kcal Serving 1 0 Mins

Ingredients

15 ml Apple Cider Vinegar

60 g Baby Spinach

120 g Chicken Breast

2 sprays Cooking Spray

40 g Eggplant (sliced thinly)

15 ml Flaxseed Oil

40 g Red Capsicum (sliced thinly)

40 g Yellow Capsicum (sliced thinly)

60 g Zucchini (sliced thinly)

Instructions

- **1.** Pan fry chicken breast in non-stick pan until cooked through and set aside.
- **2.** Stir-fry capsicum, eggplant and zucchini until soft.
- **3.** Place spinach leaves on serving plate, top with chicken breast, vegetable mix, oil and vinegar.