

Moroccan Chicken and Quinoa Salad

Moroccan chicken with zesty orange vinaigrette



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Total time: 45 min

Preparation: 15 min

Cooking: 30 min

Serves: 6

Category: Cold Meals

RRP: \$6.00 ea

Level: Easy

This price is provided as a guide only and should be checked before using it as a listed menu price.

Ingredients

300 g Chicken

1 tbsp Moroccan seasoning

2 each Sweet potatoes

1 cup Quinoa, cooked

0.75 cup Chickpeas

0.5 cup Cranberries

0.25 cup Orange juice

0.25 cup Olive oil

1 tsp Sugar

2 tbsp Apple cider vinegar

Recipe

1. Dice chicken into cubes and season with Moroccan seasoning
2. Heat chicken in a fry pan until cooked through
3. Cut sweet potato into cubes and bake in oven until cooked but still firm
4. In a large bowl combine chicken, quinoa, chickpeas and cranberries
5. In a separate bowl combine orange juice, oil, sugar and apple cider vinegar
6. Divide chicken mix into individual containers and serve with dressing on the side

Full description

Thank you to Brisbane Bayside State College for sharing this recipe.

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