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Chicken Salsa Salad Recipe

Purpose: an easy, fast and simple recipe to eat regularly to maintain a nutritious and balanced lifestyle! – And suitable to be cooked in bulk, perfect for the student athletic lifestyle – and don't forget tasty!

Ingredients (serves 1):

- 100g of cooked chicken breast (slow cooker)
- 125g of cooked (boiled) mixed vegetables
- 125g of cooked (boiled) broccoli
- 200g of cooked long grain brown rice
- 50g of premade tomato based salsa (store bought)

Instructions:

- Cook all ingredients separately and mix → store in fridge overnight for best results
 - Note for chicken to be cooked in a slow cooker, also known as crock-pot.
 Experiment with your own seasoning, I recommend chili powder with a dash of pepper.

Nutrition Facts

Servings 1.0

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Amount Per Serving	
calories 467	
% Daily Value *	
Total Fat 5 g	7 %
Saturated Fat 1 g	6 %
Monounsaturated Fat 1 g	
Polyunsaturated Fat 1 g	
Trans Fat 0 g	
Cholesterol 0 mg	0 %
Sodium 355 mg	15 %
Potassium 511 mg	15 %
Total Carbohydrate 70 g	23 %
Dietary Fiber 14 g	54 %
Sugars 6 g	
Protein 43 g	85 %
Vitamin A	132 %
Vitamin C	167 %
Calcium	11 %
Iron	21 %

Results:

