

# SPICY VEGAN BBQ CHICKEN SALAD WITH BRIOCHE CROUTONS



Yield: 4 servings

## INGREDIENTS

Spicy Vegan BBQ Chicken Salad:

½ red pepper diced  
½ green pepper diced  
2 garlic cloves minced  
1 package vegan chicken strips cubed  
½ cup Follow Your Heart Spicy Balsamic Barbecue Sauce  
½ head kale chopped  
1 can low sodium or no salt added beans (any color) drained  
1 can corn drained  
1 cup grape tomatoes halved  
½ cup red onion diced  
Brioche croutons for topping (see recipe below)  
Follow Your Heart Vegan Honey Mustard dressing, Follow Your Heart Vegan Lemon & Herb dressing or another dressing of your choice for drizzling

Brioche Croutons:

5 slices Follow Your Heart Gluten-Free Brioche Bread  
2 tablespoons olive oil  
1 teaspoon Italian seasoning  
1 teaspoon garlic powder  
1 teaspoon onion powder

## DIRECTIONS

Spicy Vegan BBQ Chicken Salad:

1. Heat a pan over medium heat and add the peppers and garlic. Cook for 7 minutes.
2. Add the vegan chicken and cook for 5 minutes or until lightly browned.
3. Add the barbecue sauce to the pan and toss until the peppers and vegan chicken are completely coated. Cook for 1-2 minutes and quickly remove from the heat.
4. In a bowl add some of the kale, beans, corn, tomatoes, red onion and barbecue vegan chicken. Top with brioche croutons and dressing.

Brioche Croutons:

1. Preheat oven to 400°F.
2. Cut each slice into cubes and add to a bowl.
3. Add the oil, Italian seasoning, garlic powder and onion powder and toss.
4. Place on a baking sheet lined with parchment paper.
5. Bake for 10 minutes or until crispy.
6. Remove from the oven and let cool.