



Main ingredients:

500 g	boneless, skinless chicken breasts (approx. 4), cut into 12 inch cubes
2 cups	brussels sprouts, halved
2 cups	butternut squash, cubed
2 tbsp	Cajun seasoning
2 tbsp	canola oil
1 tsp	salt
1 tsp	pepper
1/2 cup	dried cranberries
1/2 cup	crumbled feta cheese

For the dressing:

1/2 cup	olive oil
1/4 cup	red wine vinegar
2	garlic cloves, minced
2 tsp	dried oregano
1 tsp	Dijon mustard
1/2 tsp	salt
1/2 tsp	pepper
1/4 cup	flat-leaf parsley, chopped

HARVEST CHICKEN SALAD

Cooking directions

Preparation:

(For single or double-basket air fryer)

Preheat air fryer to 375°F.

Toss cubed chicken with Cajun seasoning and set aside.

Toss brussels sprouts and butternut squash with oil, salt, and pepper.

Add brussels sprouts and butternut squash to air fryer basket and cook for 20 minutes, tossing halfway through. Set aside to cool slightly.

Add chicken breast to air fryer basket and cook for 12 to 15 minutes, or until internal temperature reaches 165°F or 74°C.

In a small bowl, combine dressing ingredients and whisk well. In a large bowl, combine roasted chicken, brussels sprouts, butternut squash, dried cranberries, feta, and dressing, and gently toss.

Transfer to a serving platter and garnish with parsley. Serve with crusty bread, if desired.

Notes:

If you don't have a double-basket air fryer, you can add the chicken to the same fryer basket after the vegetables have finished cooking.

If you don't have an air fryer, you can make this recipe with a barbecue by placing chicken and vegetables on two barbecue-safe sheet pans on the grill at 375°F. Cook for 15 to 20 minutes for the chicken (or until internal temperature reaches 165°F or 74°C), and 25 minutes for the vegetables. Cooking times may vary by appliance.

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