

# Pad Thai sheet pan dinner

9 ingredients · 40 minutes · 4 servings



## Directions

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1. Pre-heat oven to 400.
2. Butterfly each chicken breast.
3. Place coconut aminos, mustard, sunflower seed butter, ginger powder, and 1 t salt in bowl. Add chicken.
4. Place chicken on cookie sheet, sprinkle with shredded coconut. Bake in oven for 20 minutes.
5. Spread slaw on second cookie sheet. Drizzle with oil and sprinkle with remaining salt. Add to oven with chicken for additional 10-15 minutes.
6. Remove chicken from oven. Broil slaw mixture for 1-3 minutes if you want it crispier.
7. Serve Chicken on top of slaw mixture.

## Ingredients

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- 1 lb Chicken Breast
- 2 tbsps Coconut Aminos
- 2 tbsps Dijon Mustard
- 2 tbsps Sunflower Seed Butter (or coconut butter)
- 2 tsps Ground Ginger
- 2 tbsps Unsweetened Shredded Coconut
- 4 cups Purple Cabbage (or rainbow slaw pre packaged)
- 3 tbsps Avocado Oil (or olive oil)
- 1 tsp Garlic Powder