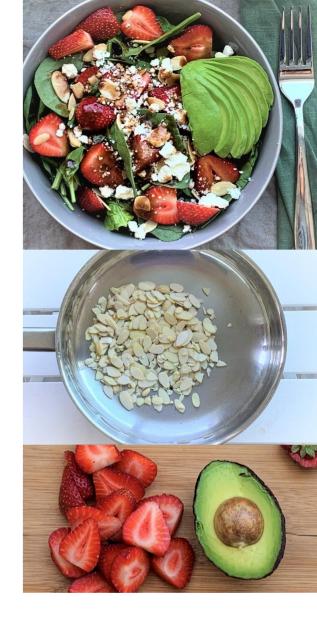


## STRAWBERRY SPINACH SALAD WITH AVOCADO, FETA, AND QUINOA

FAST, EASY, FRESH.

- Lo Start by preparing your quinoa. In a medium pot combine the **quinoa** with 2 cups of water and bring to a boil. Cover, reduce the heat to low, and simmer for 12-15 minutes or until the water has been absorbed. Fluff with a fork, and then replace the lid to let steam.
- 2. Next, in a small dry pan over medium-high heat toast your almonds until they begin to turn golden brown and fragrant, about 2-5 minutes. Make sure to stir constantly and keep an eye on them so they don't burn!
- 3. Meanwhile, make the dressing. Peel and mince or grate the garlic. In a small jar with a lid or a bowl, combine the Dressing Base (balsamic vinegar, Dijon mustard, strawberry jam), olive oil and garlic. If using a jar, tighten the lid and give the mixture a good shake. If using a bowl, whisk vigorously until combined. Season with salt and pepper to taste.
- 4. Right before assembling, cut your avocados in half, remove the pit, and then slice into thin slices. Remove the stems from the strawberries and slice into bite-sized pieces.

5. To serve, portion the quinoa into bowls and then top with the spinach, strawberries, feta, toasted almonds, pistachios and avocado. Drizzle over as much dressing as desired then mix everything together or keep separate. Enjoy!



## Ingredients (4 Person Serving – 743 Calories Per Serving)

Quinoa1 CupSpinach140 gStrawberries140 gAvocados2Feta1 CupSliced Almonds2/3 CupRoasted Pistachios½ Cup

Balsamic Vinegar Olive Oil Garlic Dijon Mustard Strawberry Jam

Salt and Pepper

3 Tbsp.
4 Tbsp.
2 Cloves
½ tsp.
2 tsp.
To Taste

Minute Cook Time!