



FAST. EASY. FRESH.

STRAWBERRY SPINACH SALAD WITH AVOCADO, FETA, AND QUINOA

1. 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)

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|--------------------|---------|------------------|----------|
| Quinoa | 1 Cup | Balsamic Vinegar | 3 Tbsp. |
| Spinach | 140 g | Olive Oil | 4 Tbsp. |
| Strawberries | 140 g | Garlic | 2 Cloves |
| Avocados | 2 | Dijon Mustard | ½ tsp. |
| Feta | 1 Cup | Strawberry Jam | 2 tsp. |
| Sliced Almonds | 2/3 Cup | Salt and Pepper | To Taste |
| Roasted Pistachios | ¼ Cup | | |



25 Minute Cook Time!