



FAST. EASY. FRESH.

# STRAWBERRY SPINACH SALAD WITH AVOCADO, FETA, AND QUINOA

**1.** Start by preparing your quinoa. In a small pot combine the **quinoa** with 1 cup 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 **avocado** 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 it separate. Enjoy!



## Ingredients (2 Person Serving – 743 Calories Per Serving)

Quinoa	½ Cup	Balsamic Vinegar	1 ½ Tbsp.
Spinach	70 g	Olive Oil	2 Tbsp.
Strawberries	70 g	Garlic	1 Clove
Avocado	1	Dijon Mustard	¼ tsp.
Feta	½ Cup	Strawberry Jam	1 tsp.
Sliced Almonds	1/3 Cup	Salt and Pepper	To Taste
Roasted Pistachios	2 Tbsp.		

**25** Minute Cook Time!