



QUINOA SALAD WITH EDAMAME AND PEPITAS

Serves 4-8

INGREDIENT	PREPARATION	UNIT	AMOUNT
TRI-COLOR OR REGULAR QUINOA	RINSED AND DRAINED	CUPS	1 ½
EDAMAME, SHELLED & FROZEN	BOILED FOR 5 MINUTES	CUPS	1 ½
PEPITAS, ROASTED AND SALTED		CUPS	½
CHIVES	MINCED	CUPS	½
OLIVE OIL		CUPS	¼ + 1tbsp
WHITE WINE VINEGAR		TBSP	3
SALT & PEPPER	TO TASTE		

1. FOLLOW THE RECIPE ON QUINOA BOX TO COOK QUINOA. AFTER COOKING IS DONE, SET ASIDE TO COOL COMPLETELY.
2. MIX TOGETHER VINEGAR AND OIL AND SEASON WITH SALT AND PEPPER.
3. ONCE QUINOA IS COOLED TO ROOM TEMPERATURE ADD REMAINING INGREDIENTS AND DRESSING TO QUINOA AND STIR.