

Italian Quinoa Salad

Ingredients:

For the Salad:

- 3 cups cooked quinoa, cooled
- 1/4 cup fresh basil, chopped
- 3 cups arugula, chopped
- 1 cup zucchini, raw, and diced
- 1 cup fresh tomatoes, chopped
- 8 oz FRESH mozzarella, drained
- 1 T Italian or Tuscan seasoning
- Salt

Sweet Lemon Garlic Vinaigrette:

1. 1/2 cup fresh lemon juice
2. 2-3 T olive oil
3. 1-1/2 T honey
4. 2 garlic cloves, minced
5. 1/2 tsp salt
6. Pepper to taste

Make the Vinaigrette and chill.

Toss the FRESH Mozzarella with the tablespoon of Italian/Tuscan seasoning. Set aside.

Place everything, except the FRESH Mozzarella, in a large bowl. Toss. Drizzle Vinaigrette, toss gently to combine. Serve immediately or store in refrigerator (but not for long). Place the seasoned Mozzarella on top of salad.

Bon Appétit!

