

## Quinoa/Romaine Salad

### Ingredients:

#### For the Salad:

- 1/2 cup pomegranate honey walnut infusion (see photo)
- 2 cups cooked quinoa
- 1 head of Romaine, chopped
- 1 small red onion, chopped
- 1/2 cup sliced black olives
- 1/4 cup capers
- 1/4-1/2 cup of Feta, crumpled

#### Vinaigrette:

1. 1/4 cup + 2 T olive oil
2. 3/4 tsp garlic powder
3. 3/4 tsp dried oregano
4. 3/4 tsp dried basil
5. 1/2 tsp black pepper
6. 1/2 tsp salt
7. 1/2 tsp onion powder
8. 1/2 - 1 tsp Dijon mustard
9. 1/3 cup + 1 tsp red wine vinegar

Place all ingredients in large bowl and toss. In a small bowl, whisk together all vinaigrette ingredients except for the vinegar. Once blended, add the vinegar and whisk briskly. Drizzle over the salad, mix and serve. (I had vinaigrette left even after amply dressing the salad.)

**Bon Appétit!**

