

RECIPE OF THE MONTH



STRAWBERRY + PICKLED BEET SALAD WITH WHITE BALSAMIC DRESSING

INGREDIENTS

For the Dressing

- 2 tablespoons white balsamic vinegar
- 1 teaspoon dijon mustard
- 1 clove garlic , minced
- 1 tablespoons organic extra-virgin olive oil
- 2 tablespoons organic basil (fresh), chopped
- salt and pepper , to taste

For the Salad

- 1/4 cup toasted quinoa
- 2 cups organic baby arugula
- 1 pint strawberries , quartered
- 1 6.5-ounce package Love Beets Organic Mild Vinegar Beets (roughly 5 cooked beets, pickled), quartered
- 1 avocado , diced
- 1/4 cup organic crumbled feta

INSTRUCTIONS

In a medium pot, combine quinoa with 1/3 cup water. Bring to a boil, cover and simmer for 15 minutes. Once quinoa is fully cooked, spread out on a baking sheet in an even layer. Adjust oven rack to upper third (about 6-8 inches away from the top) and preheat broiler. Roast quinoa for 7-8 minutes, stirring halfway through. Be sure to check frequently as you don't want the quinoa to burn, just to get crispy and crunchy. Set aside to cool.

Meanwhile, make the salad dressing by combining all of the ingredients in a small glass bowl and whisking with a fork to combine. Season with salt and pepper to taste.

In a large salad bowl, add arugula, strawberries, beets, avocado and crumbled feta. Add the cooled quinoa and drizzle the salad dressing over top. Toss to combine. Serve and enjoy!