



Quinoa Salad

SERVINGS 6  **PREP TIME** 30 min **COOK TIME** 5 min

INGREDIENTS

- 1/4 cup pomegranate juice
- 1 lemon, zest and juice only (or **LaFe Lemon Juice**)
- 1/4-1/2 cup extra virgin olive oil
- salt and pepper, to taste
- 2 cups cooked **LaFe quinoa**, cooled slightly
- 1/3 cup walnuts , toasted
- 1/3 cup parsley leaves, roughly chopped
- 1/3 cup green onion, sliced
- 1 small pomegranate, arils only
- 1/3 cup dried cherries or cranberries

DIRECTIONS

1. In a small bowl, whisk together pomegranate juice, lemon zest and juice, and olive oil. Salt and pepper to taste. Add more oil if needed. Set aside.
2. In a large bowl, toss together quinoa, walnuts, parsley, green onion, pomegranate arils, and dried cranberries. Drizzle on vinaigrette to taste, and toss until well-coated. We used all of the dressing, but always err on the side of caution and pour slowly! Salt and pepper to taste.
3. Serve immediately. This salad keeps in the fridge for 1-2 days.