



california kale salad

cook time:

30

prep time:

20

featured product:

spring mix plus

cali is calling with this california kale salad recipe! artichoke hearts and quinoa are the perfect complement to our baby kale spring mix greens. a fresh, homemade red wine vinaigrette adds the perfect punch to this ultimate salad. this radical salad recipe will have you dreaming of the perfect ocean wave! great as a healthy lunch or dinner salad option!



ingredients

2 servings

for artichoke hearts:

1 can (14 ounces) artichoke hearts, drained and patted dry
1 tablespoon olive oil
 $\frac{1}{2}$ teaspoon fine sea salt
 $\frac{1}{4}$ teaspoon black pepper
1 tablespoon fresh lemon juice

for quinoa:

$\frac{1}{2}$ cup golden quinoa
 $\frac{1}{4}$ teaspoon fine sea salt

for red wine vinaigrette:

1 package (5 ounces) **organicgirl© spring mix plus** ?
2 tablespoons red wine vinegar
 $\frac{1}{2}$ teaspoon fine sea salt
 $\frac{1}{4}$ teaspoon black pepper
1 garlic clove, minced
 $\frac{1}{4}$ cup olive oil
 $\frac{1}{2}$ large avocado, pitted and thinly sliced
 $\frac{3}{4}$ cup cherry tomatoes, halved

substitutions

? substitute with **baby spring mix**

directions

1. preheat oven to 425°F.
2. on a large baking sheet toss artichoke hearts with oil, salt, and pepper. roast, stirring occasionally, until well-browned, about 20 minutes. sprinkle with lemon juice.
3. in a small saucepan combine quinoa, salt, and $\frac{3}{4}$ cup water. bring to a boil, reduce heat to simmer, cover, and cook until tender, about 10 minutes. let sit off heat for 5 minutes.
4. in a large bowl whisk together vinegar, salt, pepper, and garlic. slowly whisk in oil until combined.
5. toss spring mix plus and quinoa with dressing and divide between plates or bowls. top with artichokes, avocado, and tomatoes.