jeweled quinoa salad

cook time:	prep time:	featured product:
12	**20**	**PROTEIN GREENS**

find the crown jewel of salads with this jeweled quinoa salad recipe! quinoa and our PROTEIN GREENS combine in this delicious citrus salad to pack in the protein! plus, oranges, pomegranate and our fresh pomegranate balsamic dressing pack a zesty zing! mix up this salad recipe for a fabulous lunch salad, or as a healthy side to your favorite soup or sandwich!

ingredients

4 servings

1 package (5 oz) **organicgirl© PROTEIN GREENS** ?
? cup **organicgirl© pomegranate balsamic dressing**
½ cup quinoa
¼ teaspoon fine sea salt
¼ teaspoon saffron threads
2 navel oranges
½ cup fresh mint leaves
½ cup fresh cilantro leaves
¼ cup roughly chopped fresh dill
4 green onions, thinly sliced
1 cup pomegranate seeds
? cup shelled unsalted pistachios
½ cup crumbled feta

substitutions

? *substitute with* **baby arugula**

directions

1. in a medium saucepan, combine quinoa, salt, saffron, and ¾ cup water. bring to a boil, reduce the heat to simmer, cover, and cook until tender, about 12 minutes. Fluff with a fork, then spread out on a plate to cool.

2. cut off the top and bottom of both oranges so they stand upright on a cutting board. use a sharp knife to cut off the peel and white pith, following the curve of the fruit to expose the orange flesh. holding the oranges over a bowl to catch any juices, cut on either side of each of the white pith divisions running up and down the fruit to release the orange segments.

3. in a large bowl toss together cooled quinoa, orange segments and juice, greens, mint, cilantro, dill, green onion, pomegranate seeds, and dressing. top with pistachios and feta.