quinoa confetti salad

cook time:	prep time:	featured product:
15	**20**	**PROTEIN GREENS**

protein meets greens in this quinoa confetti salad recipe! quinoa and our PROTEIN GREENS add a protein punch to this salad recipe. plus, tons of fresh veggies give you all the vitamins you need to power through your day. add some zest by sprinkling pumpkin seeds and jalapeño on top! this delicious and colorful salad is great as a healthy and filling lunch or healthy dinner choice!

ingredients

4 servings

1 package (4.2 ounces) **organicgirl© PROTEIN GREENS** ?
1/3 cup **organicgirl© avocado cilantro dressing**
1/2 cup quinoa
1/4 teaspoon fine sea salt
1 carrot, peeled and shredded
1 cup finely shredded red cabbage
4 red radishes, thinly sliced
1 medium cucumber, peeled, seeded, and diced
1/3 cup toasted pumpkin seeds
1 large jalapeño, thinly sliced

substitutions

? *substitute with* **baby arugula**

directions

1. in a medium saucepan combine quinoa, salt, and 3/4 cup water. bring to a boil, cover, and reduce the heat to simmer until tender, about 15 minutes. spread out cooked quinoa on a plate to cool until steam stops rising.

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2. prepare ingredients: peel and shred carrot, chop red cabbage, slice radishes, peel and dice cucumber, and slice jalapeño.

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3. place greens in bowls and begin to layer ingredients on top, starting with quinoa.

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4. continue to top with cabbage, radish, and cucumber.

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5. drizzle dressing as desired and sprinkle with jalapeño and pumpkin seeds.

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this is a great salad for meal prep! you can store all of the prepared ingredients separately in airtight containers and combine throughout the week.

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