POWERHOUSE SPINACH BLEND power salad

cook time:	prep time:	featured product:
25	**20**	**POWERHOUSE SPINACH BLEND**

you'll be ready to tackle any project that comes your way thanks to this SUPER SPINACH! protein power salad recipe! packed with protein from our SUPER SPINACH! greens, chickpeas, and quinoa, this salad recipe is a perfect choice for lunch. top it with a homemade vinaigrette dressing, sliced apples, and hard boiled eggs for a healthy and super delicious bite!

ingredients

1 package **organicgirl© POWERHOUSE SPINACH BLEND** ?
1 can chickpeas, drained and rinsed
1 tart apple, cored and chopped
2 tablespoons hemp seeds
2 eggs

for quinoa:
½ cup quinoa
¼ teaspoon fine sea salt

for the dressing:
¼ cup olive oil
2 tablespoons apple cider vinegar
1 teaspoon toasted sesame oil
1 garlic clove, minced
1-inch piece fresh ginger, peeled and minced
¼ teaspoon fine sea salt
¼ teaspoon black pepper

substitutions

? *substitute with* **baby spinach**

directions

1. place a steamer basket in the bottom of a large pot with 1” water in the bottom. bring to a rolling boil, use tongs to gently place eggs in basket, cover, and cook 8 minutes. fill a medium bowl with ice water, and when eggs are done, use tongs to transfer to ice bath to cool completely. crack eggs all over, peel, and cut in half.

2. in a medium saucepan combine quinoa, salt, and 1 cup water. bring to a boil, cover, and reduce heat to simmer until tender, about 15 minutes.

3. in a small jar combine oil, vinegar, sesame oil, garlic, ginger, salt, and pepper. shake well.

4. to serve, in a large bowl toss greens with enough dressing to moisten. divide between plates and top with quinoa, eggs, chickpeas, apple, and hemp seeds.