WINTER QUINOA SALAD WITH HONEY-GINGER VINAIGRETTE

INGREDIENTS FOR SALAD:

- 2 cups cooked quinoa
- ½ cup dried cranberries (or dried fruit of your choice)
- 2 cups chopped kale or baby spinach leaves
- ½ cup toasted pumpkin seeds

INGREDIENTS FOR VINAIGRETTE:

- 2 Tbsp grated fresh ginger
- ¼ cup honey
- 2 Tbsp apple cider vinegar
- 2 Tbsp freshly squeezed lime juice
- 1 garlic clove, minced
- ¼ cup olive oil
- salt and pepper to taste

METHOD

Put vinaigrette ingredients in a jar with a lid and shake until blended, or whisk together in a bowl.

In a large bowl toss quinoa, cranberries, kale or spinach, pumpkin seeds, and vinaigrette.

*Nuts would also be a great addition to this salad.