



Makes 8 cups
Cook Time: 20 minutes

INGREDIENTS:

1½ lb. small fresh strawberries,
hulled and sliced (4 cups)

1 tablespoon balsamic vinegar

2 teaspoons pure maple syrup

6 cups baby greens and kale mix

2 cups cooked quinoa

¼ cup chopped red onion

½ of an avocado, peeled and
sliced

Sea salt and freshly ground
black pepper, to taste

Spring Strawberry Salad

Juicy and sweet, this springtime salad features a homemade strawberry dressing and comes together in just 20 minutes. Pro tip: Cook extra quinoa (either red or white) whenever you make it so you have it on hand to add heft to salads and stews. Cooked quinoa keeps 3 to 5 days in the refrigerator and up to 3 months in the freezer.

By Shelli McConnell

- 1 For dressing, in a small food processor or blender combine 1 cup of the strawberries, the vinegar, and maple syrup. Process until smooth.
- 2 In bowls arrange greens, quinoa, onion, and the remaining strawberries. Top with avocado slices. Serve with dressing. Season with salt and pepper.