

# Strawberry Salad & Dark Chocolate Vinaigrette



Portions: 4



## Ingredients

- 🍴 ½ cup uncooked red quinoa
- 🍴 Dark Chocolate Vinaigrette (recipe follows)
- 🍴 1 package (12 oz) spring lettuce mix
- 🍴 1 pint fresh strawberries, quartered
- 🍴 ½ cup sliced blanched almonds, toasted
- 🍴 ½ cup julienned red onion
- 🍴 4 tsp. chopped fresh mint leaves

## Instructions

1. Cook red quinoa according to package directions. Prepare Dark Chocolate Vinaigrette. Refrigerate both until ready to serve.
2. For the salad, toss lettuce and cooked quinoa to gently mix. Divide among 4 serving plates. Sprinkle each with ½ cup strawberries, 2 tablespoons each red onion and almonds, and 1 teaspoon mint.
3. Drizzle each salad with 2 tablespoons vinaigrette. Serve immediately.

**Dark Chocolate Vinaigrette:** Mix ¼ cup balsamic vinegar, 3 Tbsp. orange juice, 2 tsp. olive oil, 2 tsp. granulated sugar and ¼ tsp. Dijon mustard until sugar is dissolved. Whisk in 2 Tbsp. unsweetened cocoa until well-blended. Refrigerate until ready to serve.

### NUTRITION FACTS: 1 Salad

CALORIES	CARBS	PROTEIN	FAT	SAT. FAT	SODIUM	FIBER
360	54g	12g	13g	1.5g	60mg	10g