

Quick & Easy

THE COSTCO WAY

Avocados From Mexico Quinoa Salad

Makes 8 servings

Avocado Balsamic Vinaigrette Ingredients:

½ Avocado From Mexico, diced
1 Tbsp avocado oil
2 Tbsp shallots, minced
1 Tbsp Dijon mustard
3 Tbsp white balsamic vinegar
1 Tbsp honey
3 Tbsp water

Instructions:

In a food processor, combine avocado, oil, shallots, Dijon, vinegar, honey and water. Process until smooth.

Salad Ingredients:

2 cups arugula
2 cups kale, chopped
2 cups quinoa, cooked
1 cup Brussels sprouts, roasted
2 Honeycrisp apples, diced
2 sweet potatoes, peeled, diced and roasted
2 Avocados From Mexico, diced
2 Tbsp unsalted pecans, roasted
2 Tbsp unsalted pepitas, roasted
2 Tbsp dried cranberries
Avocado Balsamic Vinaigrette

Instructions:

In a large bowl, add arugula, kale, quinoa, Brussels sprouts, apples, sweet potatoes, avocados, pecans, pepitas and cranberries. Pour Avocado Balsamic Vinaigrette over the top. Gently toss to combine. Keep refrigerated until ready to serve.

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