

Quick & Easy

THE COSTCO WAY

Avocados from Peru Quinoa Salad

Makes 6 servings

Dressing Ingredients:

1 garlic clove, minced
½ cup olive oil
1 garlic clove, minced
1 Tbsp honey
2 Tbsp white vinegar
⅓ cup lime juice
Fine sea salt, to taste
Ground pepper, to taste

Instructions:

In a small bowl, add garlic, oil, honey, vinegar and lime juice. Whisk to combine. Add salt and pepper to taste.

Salad Ingredients:

2 cups spinach
1½ cups red or white quinoa, cooked and cooled
1 red bell pepper, diced
1 cup cherry tomatoes, halved
1 mango, peeled, pitted and chopped
¼ cup red onion, finely chopped
1 Persian cucumber, diced
2 ripe Avocados from Peru, halved, pitted, peeled and diced
1 cup basil, chopped
¼ cup cilantro, chopped (optional)
½ cup feta cheese, chopped
Dressing

Instructions:

In a large bowl, add spinach and quinoa. Toss to combine. Add red bell pepper, cherry tomatoes, mango, red onion, Persian cucumber, Avocados from Peru, basil, cilantro and feta cheese. Pour Dressing over salad. Gently toss to mix. Allow salad to sit for 20 minutes before serving.

Tip: As a vegan alternative, use vegan tofu-feta cheese.

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