

Italian Quinoa Salad with Lemon-Garlic Vinaigrette



MAKES 4 - 6 SERVINGS

SALAD

Ingredients:

- 1 Tbsp olive oil
- 1 Tbsp Penney's Little Italy Fresco Spice Blend
- 1 c chopped bell peppers (red and/or green)
- 1 c chopped zucchini
- 1 c cherry tomatoes, halved
- ¼ c chopped, fresh basil
- 2 c cooked quinoa
- Lemon-garlic vinaigrette
- Fresh mozzarella, for topping

DRESSING

Ingredients:

- ½ c fresh lemon juice (~2 lemons)
- 3 Tbsp olive oil
- 1 ½ Tbsp honey
- 2 cloves of garlic, minced
- ½ tsp salt
- Pepper to taste

Directions:

SALAD

In a medium saucepan, sauté peppers and zucchini in oil until softened (not mushy). Add tomatoes, Italian seasoning and basil, then cook an additional ~2 minutes. Add quinoa and desired amount of vinaigrette to the pan and stir to combine. Serve warm topped with mozzarella.

DRESSING

Place all ingredients in a mason jar. Cover and shake until fully combined.

Note: Penny's Little Italy Spice Blend has the following ingredients - Garlic, basil, oregano, salt, and red pepper flakes.