



LEMON HERB SHRIMP QUINOA SALAD



INGREDIENTS

ITEM

QUANTITY

- Cooked Shrimp, peeled and deveined 5 Oz.
- Cooked Quinoa ½ Cup
- Baby Spinach 1 Cup
- Diced Red Bell Pepper ¼ Cup
- Sliced Green Onion Tops 2 Tbsps.
- Chopped Fresh Parsley 1 Tbsps.
- Extra Virgin Olive Oil 1 Tbsp.
- Fresh Lemon Juice 1 Tbsp.
- Dijon Mustard 1 Tsp.
- Garlic-infused Olive Oil ½ tsp.
- Salt and Freshly Ground Black Pepper, to taste

SERVING SIZE

1



PREPARATION

- 👉 If using shrimp are not yet cooked, cook them in simmering water for 2-3 minutes, or until pink and opaque. Drain and cool slightly.
- 👉 Prepare the quinoa according to the package directions and allow it to cool to room temperature.
- 👉 In a small bowl, whisk together the olive oil, lemon juice, Dijon mustard, garlic-infused olive oil, salt, and pepper until well combined.
- 👉 In a large bowl, combine the cooked quinoa, shrimp, spinach, red bell pepper, green onion tops, and parsley.
- 👉 Pour the dressing over the salad and gently toss until evenly coated.

- 👉 Serve immediately or refrigerate for up to 24 hours for an easy make-ahead meal.