

Strawberry Quinoa Salad



FOODSERVICE



SERVING SIZE: 50

Ingredients

- 50 cups **Furmano's Fully Cooked Quinoa**
- 25 cups Baby Leaf Spinach, washed and rinsed
- 3 1/8 cups White Balsamic Vinaigrette, Low-Fat
- 2 cups Craisins, Chopped
- 2 tablespoons Kosher Salt
- 12 1/2 cups Roma Tomatoes, diced small
- 5 cups Scallions, finely chopped
- 12 1/2 cups Strawberries, diced medium
- 6 cups Strawberries, shingled

In This Recipe



Fully Cooked Quinoa - 24 oz.



Fully Cooked Quinoa - 96 oz.

Preparation

1. Wash, rinse and dry baby spinach leaves and then place in a bowl and set aside
2. In another bowl, thoroughly mix cooked quinoa, white balsamic vinaigrette, Craisins, salt, tomatoes, scallions, and strawberries (medium diced only)
3. Portion 1/2 cup of spinach leaves on each plate forming a bed of spinach and top with 12 oz. of strawberry quinoa salad
4. Shingle the remaining strawberries and top each salad with one berry
5. Serve