

Quinoa, Broccoli and Walnut Salad



FOODSERVICE

SERVING SIZE: 8

Ingredients

- 1 cup Walnuts, Chopped
- 1 1/4 cups **Furmano's Fully-Cooked Quinoa**
- 1 cup Honey Crisp Apple, diced
- 2 cups Broccoli Florets, chopped
- 1/4 cup Basil, Chiffonade
- 1/2 cup Lemon Vinaigrette
- 1/4 cup Grade B Maple Syrup
- 1/4 cup Feta Cheese, Crumbled

In This Recipe



Fully Cooked Tri-Color Quinoa - 24 oz.



Fully Cooked Red Quinoa - 24 oz.



Fully Cooked Quinoa - 24 oz.



Fully Cooked Tri-Color Quinoa - 96 oz.



Fully Cooked Red Quinoa - 96 oz.



Fully Cooked Quinoa - 96 oz.

Preparation

1. Preheat oven to 350F. On a medium sized sheet tray place Walnuts and toast, stirring occasionally.
2. In a medium bowl combine Quinoa, Apples, Broccoli, and Basil. Toss to combine.
3. In a small bowl combine Lemon Vinaigrette and Maple Syrup whisk together and toss with the Quinoa Salad mixture, then stir in Walnuts and Feta. Chill until ready to serve.

Copyright 2024 Furmano's. All Rights Reserved.

