

Warm Carrot & Quinoa Salad



FOODSERVICE

SERVING SIZE: 4

Ingredients

- 4 cups Baby Rainbow Carrots, sliced diagonally, 1/2 in thick
- 2 tablespoons Olive Oil
- 2 tablespoons Grade B Maple Syrup
- 1 teaspoon Salt
- 1/2 teaspoon Black Pepper
- 2 cups **Furmano's Fully Cooked Quinoa**
- 1/4 cup Raspberry Vinaigrette
- 1/4 cup Almonds, Sliced

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 375F.
2. Whisk Olive Oil, Maple Syrup, Salt and Black Pepper and toss with Carrots. Roast carrots until tender, about 12-15 minutes.
3. Place Quinoa in mixing bowl and add Carrots and Vinaigrette, toss to combine. Top with sliced almonds and serve.

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