

# Power Quinoa Salad with Parsley Pesto Vinaigrette

- Prep Time: 15 minutes
- Cook Time: NA
- Total Time: 15 minutes
- Servings: 4



## Ingredients:

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### Salad:

- 1 cup shredded green cabbage
- 1 cup shredded red cabbage
- 2 cups shredded Brussels sprouts
- 1½ cups shredded carrots
- 5 ounces Simply Nature Organic Arugula and Spinach mix, packed
- 1 cup cooked Simply Nature Organic Quinoa
- ½ cup Southern Grove Chopped Pecans, toasted
- ½ cup Southern Grove Dried Cherries

### Pesto:

- 1 cup parsley, packed
- 3 cloves garlic
- ½ cup Southern Grove Chopped Pecans, toasted
- ½ cup fresh lemon juice
- 1 tablespoon lemon zest
- 1¼ teaspoons Stonemill Iodized Salt
- ¼ teaspoon Stonemill Ground Black Pepper
- ½ cup Carlini Pure Olive Oil
- ½ cup Carlini Vegetable Oil

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## Directions:

1. In a medium bowl, combine all salad ingredients. Reserve.
2. In a food processor or a blender, combine parsley, garlic, pecans, lemon juice, lemon zest, salt and pepper. With food processor running, slowly add oils and blend until smooth.
3. Dress salad with desired amount of pesto. Toss until coated.

**Tip: Refrigerate any leftover pesto for up to one week, use to marinate chicken. This pesto is so versatile!**



Recipe Courtesy of:  
ALDI Test Kitchen