

## Azteca Rustic Quinoa & Cauliflower Salad



### Ingredients

Quinoa, prepared

Cherry Tomatoes, cut in half

Cauliflower, chopped

Pomegranate seeds

Crumbled goat cheese, or another variety if you have a favorite

Baby Kale or Rustic Greens salad mix

Blanched and chopped broccoli

Kumquats, sliced and de-seeded (or mandarin oranges)

Salted and roasted Pepitas

Your protein of choice, grilled, seared, or roasted. Salmon, steak, chicken, tofu, or tempeh would all work great.

### Directions

Preheat your oven to 350 degrees and prepare your Azteca Taco Salad Shell as directed.

Once cooled, add 1 cup of prepared quinoa and 2 cups of mixed rustic greens.

Add other toppings to taste: broccoli, cauliflower, cherry tomatoes, kumquats, pomegranate seeds, pepitas.

Finish with crumbled goat cheese and drizzle with orange vinaigrette.

### Orange Vinaigrette Salad Dressing Recipe

1/2 cup extra virgin olive oil

2 Tbsp apple cider vinegar

1 Tbsp orange juice

1 Tbsp honey

1 Tbsp dijon mustard

2 medium garlic cloves, pressed

1/2 tsp salt

A pinch of pepper