



Culinary Creations
by Connie

Personal Chef & Event Planning Services

Passion ~ Love ~ Food

Chicken- Quinoa Salad

| | | |
|-----|------|--|
| ½ | C | Quinoa |
| 6 | OZ. | Mixed Baby Greens |
| 1 ½ | C | Chicken or Avocado |
| 1/3 | C | Unsweetened Dried Cranberries or Fresh Raspberries or Strawberries |
| 1/3 | C | Chopped Dates |
| 1/3 | C | Jicama Diced |
| 2 | OZ | Manchego Cheese small cubes |
| ¼ | Tsp. | Salt |
| ¼ | C | Marcona Almonds |

Bring 2 quarts salted water to a boil. Add the faro and simmer, stirring occasionally, for 45-60 minutes, until tender. Drain well and spread the Quinoa on a shallow dish to cool

In a salad bowl, combine the greens, Chicken (Avocado), cooled faro, cranberries (fresh fruit) dates, jicama, cheese and salt. Toss with ½ C Champagne Vinaigrette, adding more as needed.

Garnish with Almonds before serving.

Champagne Vinaigrette

| | | |
|---|------|-----------------------------|
| ¼ | C | Champagne Vinegar |
| 1 | T | Honey |
| ¼ | Tsp. | Salt |
| | | Pinch of Black Pepper |
| ¾ | C | Expeller-Pressed Canola Oil |

Put the vinegar, honey, salt, and pepper in a blender. Pulse to combine the ingredients. With the machine running, drizzle in the canola oil. Blend the dressing until it is well emulsified and thick. Pour into a lidded container and refrigerate until ready to use. Shake well before using.