



*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.