

Beet & Quinoa Salad

8 ingredients · 35 minutes · 3 servings



Directions

1. Add the beets to a large pot. Fill with water and bring to a boil. Cook for 25 minutes or until soft. Rinse in cold water before chopping.
2. Meanwhile, cook the quinoa according to the package directions.
3. In a bowl, add the vinaigrette, celery, and green onions. Season with salt and pepper.
4. Add the beets and quinoa to the bowl and gently mix to coat.
5. Divide into bowls. Garnish with feta cheese and pumpkin seeds. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving is equal to approximately 1 1/2 cups.

Additional Toppings

Chives, parsley, and/or basil leaves.

Ingredients

- 3 Beet (medium, peeled)
- 1/2 cup Quinoa (dry, rinsed)
- 3 tbsps Balsamic Vinaigrette
- 3 stalks Celery (chopped, with leaves)
- 2 stalks Green Onion (sliced)
- Sea Salt & Black Pepper (to taste)
- 1/4 cup Feta Cheese (crumbled)
- 1/4 cup Pumpkin Seeds (toasted)