



Moroccan Chickpea Quinoa Salad

Prep Time: 15 min

Cook Time: 15 min

Serves: 4

NUTRITION FACTS, PER SERVING:

281 Calories

13 g fat

286 mg sodium



INGREDIENTS: **** Items not included in kit**

- 1 TB olive oil**
- 1 cup quinoa
- 1 cup carrots, shredded
- 4 green onions, thinly sliced green & white parts
- 1 (15 oz) can of chickpeas, rinsed and drained
- 1/3 cup dates, chopped
- 1/3 cup golden raisins
- 1/4 cup pistachios, chopped
- 1/2 bunch flat leaf parsley, chopped

HONEY-LEMON DRESSING:

- Moroccan Salad Dressing Spices
 - (1/2 tsp cumin & 1/8 tsp chili powder)
- 1/3 cup olive oil**
- 2 TB lemon juice, juice of 1 lemon
- 1 TB honey
- 1/4 tsp salt & 1/4 tsp black pepper**

DIRECTIONS:

1. Rinse **quinoa** in a strainer under cold water. In a sauce pot over medium heat, add **1 TB olive oil** and rinsed **quinoa**. Stir to toast the quinoa for 1 minute. Add **2 cups water** and bring to a boil, stir, and reduce heat to a gentle simmer and cook for 10 minutes until the water is absorbed. Remove the pot from the heat and cover to let quinoa steam for 5 minutes. Remove the lid and fluff with a fork. Pour into a large bowl and set aside to cool.
2. To the cooled quinoa, add the shredded **carrots**, thinly sliced **green onions**, drained and rinsed **chickpeas**, chopped **dates**, **raisins**, chopped **pistachios**, and 1/2 bunch chopped **parsley**. Toss to combine.
3. In a small bowl, whisk together the ingredients for the **Honey-Lemon Dressing**. Pour over the salad and toss to combine.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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