



Cranberry Quinoa Salad

Yield: 10-4 oz. portions

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| 1 c. | Quinoa (organic, if possible) |
| 2 c. | Water |
| 1 Tbsp. | Lemon Grass, minced |
| 1 tsp. | Garlic, minced |
| 1½ tsp. | Jalapeno Pepper, minced |
| 2 Tbsp. | Fresh Mint, chopped |
| 2 Tbsp. | Fresh Cilantro, chopped |
| ¼ c. | Red Onion, chopped |
| 1 ½ c. | Fresh Maine Cranberries |
| 5 Tbsp. | Honey |
| ¼ c. | Lime Juice |
| 1 Tbsp. | Olive Oil |

1. Bring water to a boil, stir in quinoa. Simmer 20 minutes, until liquid is absorbed. Place in large bowl and chill.
2. Combine lemon grass, garlic, pepper, herbs, and onion. Set aside.
3. Put cranberries, honey and lime juice in a blender. Pulse until minced. Stir in olive oil.
4. Mix everything together and chill. Serve garnished with additional fresh mint and cilantro.