



## QUINOA SALAD

- 1 box **Quinoa with Vegetables**
- 2 cups chicken broth
- 2 tsp. vegetable oil
- ½ red, yellow and orange pepper, diced
- 1 cup broccoli florets
- ½ cup sliced almonds
- ¼ cup **Peach Balsamic Vinegar**
- 1 Tbsp. **Meyer Lemon Infused Olive Oil**

In a medium saucepan add chicken broth, vegetable oil and Quinoa mix. Bring to a boil. Reduce heat to low, cover loosely. Cook mixture 15-20 minutes or until liquid is absorbed. Turn off heat and let stand for 5 minutes. Fluff with fork and cool. When cool add diced vegetables and toss with **Peach Balsamic Vinegar** and **Meyer Lemon Infused Olive Oil**.

