

YIELD: 6-8 SERVINGS

EASY ASIAN QUINOA SALAD

TOTAL TIME: 10 MINS PREP TIME: 10 MINS COOK TIME: 0 MINS

INGREDIENTS:

SLAW INGREDIENTS:

- 1 (16-ounce) bag shredded red cabbage (or about 4 cups shredded cabbage)
- 2 cups ~~cooked quinoa~~ (I used red quinoa)
- 2 cups shredded carrots
- 2/3 cup thinly-sliced green onions
- 1/2 cup slivered or sliced almonds, toasted
- 2 tablespoons sesame seeds
- Asian honey vinaigrette (see below)

ASIAN HONEY VINAIGRETTE INGREDIENTS:

- 1/3 cup vegetable oil (or any cooking oil)
- 3 Tablespoons rice wine vinegar
- 1 tablespoon honey (or agave, to make this vegan)
- 1 teaspoon soy sauce
- 1/8 teaspoon sesame oil
- pinch of salt and black pepper

*optional { Dried Craisins
corn
mandarin oranges



DIRECTIONS:

TO MAKE THE SLAW:

Toss all ingredients together until combined. Serve immediately, or refrigerate in a sealed container for up to 1 day.

TO MAKE THE ASIAN HONEY VINAIGRETTE:

Whisk all ingredients together until combined.

👉 DIFFICULTY: EASY 👉 CATEGORY: VEGAN 👉 INGREDIENTS: ALMONDS, CARROT, GREEN ONION, HONEY, QUINOA, RED CABBAGE, RICE WINE VINEGAR, VEGETABLE OIL, SESAME SEEDS, SOY SAUCE

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