

# Crater Lake Berry Quinoa Salad

**TOTAL PREP TIME:** 20 minutes

1 C Cooked quinoa, cooled  
1 C Fresh spinach, chopped  
1/2 C Strawberries, sliced  
1/2 C Blueberries

1/2 C Raspberries  
1/4 C Feta cheese, crumbled  
1/4 C Toasted almonds, sliced  
1/4 C Red onion, thinly sliced

## **DRESSING:**

1/4 C Olive oil  
2 T Balsamic vinegar  
1 T Honey

1 T Fruit Syrup puree tea  
1 t Dijon mustard  
Salt and pepper to taste

**PREPARE THE SALAD:** In a large bowl, combine cooked quinoa, spinach, strawberries, blueberries, raspberries, feta cheese, toasted almonds, and red onion. Toss gently to mix well.

**PREPARE THE DRESSING:** In a small bowl, whisk together olive oil, balsamic vinegar, honey, Fruit Syrup puree, Dijon mustard, salt, and pepper until well combined.

**ASSEMBLE THE SALAD:** Drizzle the dressing over the salad and toss gently to coat all ingredients evenly.