

# Northwest Autumn Salad

**TOTAL PREP TIME:** 25 minutes

1 C Cooked quinoa, cooled  
1 C Roasted butternut squash, diced  
1 Pear, thinly sliced  
1/2 C Dried cranberries  
1/4 C Toasted hazelnuts, chopped

1/4 C Pumpkin seeds  
1/4 C Toasted pine nuts  
1/2 Red onion, thinly sliced  
1/2 C Crumbled goat cheese (optional)  
1/2 C Radicchio, thinly sliced

## **DRESSING:**

1/2 C Apple cider vinegar  
1/4 C Olive oil  
2 T Maple syrup  
1 T Dijon mustard  
1/4 C Maple Creme Oolong tea, brewed

and cooled  
1 clove Garlic, minced  
1 † Fresh thyme, chopped  
Salt and pepper to taste

**PREPARE THE SALAD:** In a large bowl, combine cooked quinoa, roasted butternut squash, pear slices, dried cranberries, toasted hazelnuts, pumpkin seeds, toasted pine nuts, red onion, crumbled goat cheese (if using), and radicchio. Toss gently to mix well.

**PREPARE THE DRESSING:** In a small bowl, whisk together apple cider vinegar, olive oil, maple syrup, Dijon mustard, brewed and cooled Maple Creme Oolong tea, minced garlic, fresh thyme, salt, and pepper until well combined.

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