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Brussels Hummus Egg Power Salad

2 cups Greens, Kale, Arugula, Spinach, Power Greens
1/2 - 1 cup Shredded Brussels Sprouts
1/2 cup cooked Quinoa
1/4 cup Hummus
1/4 of an Avocado
1 Egg, soft-boiled
2 Tbsp slivered Almonds
1/8 tsp Red Pepper flakes (optional)

Optional Additions:

2 Tbsp Dried Cranberries, chopped

Arrange ingredients in beautiful bowl. Dress with fresh lime juice and/or a bit of olive oil.

Enjoy mindfully. 🥰

* BONUS DRESSING RECIPE *

Basil Vinaigrette Dressing

2-4 Cups packed Basil Leaves
2 cloves of Garlic
2 Tbsp Shallot, minced
2 tsp fresh Lime Juice
2 Tbsp White Balsamic Vinegar or Red Wine Vinegar
1 tsp Salt
1/4 cup Olive Oil
Fresh ground Black Pepper to taste

Place dressing ingredients in blender or food processor. Blend until smooth. Taste and season with additional salt and pepper, if preferred.
Dressing can be stored in fridge for about 5-7 days.