



## QUINOA, KALE AND EDAMAME SALAD WITH JICAMA AND PEPITAS

Serves 4  
Vegan, Gluten-Free

### INGREDIENTS

1 cup quinoa, rinsed thoroughly and dried on a towel  
1 ½ cups water  
2 cups frozen shelled Edazen™ Edamame, cooked according to directions on the box  
3 cups shredded kale leaves  
1 cup jicama, peeled and cut into ½ inch dice  
¼ cup fresh lime juice  
¼ cup extra virgin olive oil  
2 teaspoons honey  
1 small shallot, minced (about ¼ cup)  
2 tablespoon minced fresh cilantro  
½ cup toasted pepitas

### INSTRUCTIONS

1. Combine quinoa, water, ¼ teaspoon salt and bring to simmer. Reduce heat to low, cover, and continue to simmer until the quinoa has absorbed most of the water and is nearly tender, about 12 minutes. Spread quinoa out on a rimmed baking sheet to cool. In a small bowl combine lime juice, oil, honey, shallot, and cilantro.
2. Once cooled, transfer quinoa to a large bowl. Stir in edamame, kale, jicama, pepitas, and dressing and toss to combine. Serve.