

# Quinoa and Brussels Sprouts with Craisins Salad

## Soups & Salads



### ingredients

<b>1 ½ cup</b>	cooked quinoa
<b>1 cup</b>	Brussels sprouts, finely shredded
<b>2 Tbsp</b>	sweet white or red onion, finely diced
<b>1/3 cup</b>	Craisins
<b>1/4 cup</b>	fresh parsley, finely chopped
<b>3 Tbsp</b>	extra virgin olive oil
<b>1 ½ tsp</b>	white wine vinegar
<b>1 tsp</b>	dijon mustard
<b>1 clove</b>	garlic, crushed
<b>1 tsp</b>	truffle oil (optional)
	salt and pepper to taste

### instructions

- Toss first five ingredients together. Mix vinaigrette in a separate container.
- Drizzle vinaigrette over salad ingredients stirring well. Refrigerate until serving.
- This salad tastes best if made a few hours ahead of time or the day prior. Recipe doubles easily and is a great crowd pleaser.

