



*Aunt Nellie's*<sup>®</sup>

## PICKLED BEET & RED QUINOA SALAD WITH ORANGE VINAIGRETTE

**SERVES:** Makes 8 (approx. ½-cup) **SERVINGS**

**PREP TIME:** 20 MINUTES

**COOK TIME:** 15 TO 20 MINUTES

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### INGREDIENTS

#### Salad

- 1 jar (16 ounces) Aunt Nellie's Baby Whole Pickled Beets (See Notes)
- 1 can (15 ounces) chickpeas, rinsed and drained
- 1/2 cup thinly sliced green onions
- 1/2 cup chopped fresh parsley
- 1/2 cup red quinoa, cooked according to package directions (about 1-1/2 cups cooked)  
(See Notes)
- 1/2 cup coarsely chopped almonds, toasted
- 1/3 cup crumbled reduced-fat or traditional feta cheese
- 1 tablespoon orange zest

#### Vinaigrette

- 1/4 cup fresh orange juice
- 1 tablespoon orange zest
- 1/2 teaspoon coarsely ground black pepper
- 1/4 teaspoon salt (optional)
- 2 tablespoons olive oil

NOTE: White or black quinoa or a combination of colors can be used in place of red. Aunt Nellie's Whole Pickled Beets, quartered, or Sliced Pickled Beets can be substituted for Baby Whole Pickled Beets.

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## INSTRUCTIONS

1. Drain beets. Place in large bowl; set aside. Discard beet liquid or save for another use.
  2. For vinaigrette, in small bowl whisk together orange juice, 1 tablespoon orange zest, black pepper, salt, if desired, and olive oil; set aside.
  3. Add chickpeas, green onions, parsley and quinoa to beets. Add vinaigrette; toss to combine well. Just before serving, add almonds to salad; toss to combine well. Sprinkle with feta cheese and 1 tablespoon orange zest. Serve at room temperature or chilled.
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### FIND IT ONLINE:

<https://auntnellies.com/2017-7-17-pickled-beet-red-quinoa-salad-with-orange-vinaigrette/>

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