

# Asparagus & Quinoa Salad



## Ingredients:

- 2 cups cooked quinoa
- 2 Tbsp olive oil
- 2 Tbsp lemon juice
- 1/2 lb (6-7 spears) asparagus, sliced
- 1/4 lb (about 3) radishes, sliced
- 1/4 cup cilantro, roughly chopped
- 1/2 cup almonds
- 1 tsp salt
- 1/2 tsp pepper

## Directions:

1. Toss cooked quinoa with olive oil, lemon juice, asparagus, radishes, cilantro and almonds.
2. Season with salt & pepper.

**MICHIGAN STATE**  
UNIVERSITY

Extension

**Jane Rapin, RD, CDE**

Community Nutrition Instructor

231-922-4858

rapinjan@msu.edu

**Michelle Smith, RD**

Nutrition Program Instructor

231-922-4823

smithmmk@msu.edu

*This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your local DHS office.*

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