

DIRECTIONS

MELON & BEET QUINOA SALAD





15 min PREP. O min



6



easy

1 Pure Flavor® Alonna™ Canary Melon, cut into cubes

- 4 cups quinoa, cooked
- 2 cups beets, cooked & diced
- 2 cups baby arugula, chopped
- 1/4 cup goat cheese, crumbled
- 3 tbsp red wine vinegar
- 3 tbsp olive oil
- Salt and pepper, to taste

- 1 In a large bowl combine beets and vinegar.
- 2 Add quinoa, arugula, olive oil, and toss gently.
- (3) Place melon cubes on top and sprinkle with goat cheese.
- (4) Season with salt & pepper, to taste.