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:

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

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