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.

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