

## Brussels Sprouts, Cranberry & Quinoa Salad

This salad is seasonal, healthy and full of flavor! It also lends itself well to versatility. Swap the cranberries for pomegranates, replace pecans with walnuts, add arugula, bacon or parmesan cheese, the possibilities are endless and delicious!

### Ingredients

Original recipe from: [gimmesomeoven.com](http://gimmesomeoven.com)

(Yield: 4-6 servings)

- 1 pound shredded brussels sprouts
- 2 cups cooked quinoa
- 1 cup dried cranberries
- 2/3 cup chopped pecans, toasted
- 1 medium shallot, peeled and finely chopped
- ¼ cup freshly squeezed orange juice
- ¼ cup olive oil
- 2 tablespoons apple cider vinegar
- 2 teaspoons Dijon mustard
- Pinch of salt and pepper

### Directions

1. Make the vinaigrette. In a small bowl, whisk the orange juice, olive oil, vinegar, mustard and salt together until combined.
2. Make the salad. Combine the shredded Brussels, cooked quinoa, dried cranberries, chopped pecans and shallot in a large bowl. Drizzle evenly with the vinaigrette, then tossed until completely combined.
3. Taste and season the salad with extra salt and pepper, as needed.
4. Serve immediately or refrigerate in a sealed container for up to 3 days.