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**GINGER-LIME QUINOA SALAD**

Here’s another altered recipe from Engine 2. This colorful salad is packed with veggies, antioxidants, fiber and plant protein. The green, herby dressing - made with cilantro, green onion and lime - makes a delicious addition to any variety of salads. Makes 1 medium serving.

**Ingredients:**

* ¼ cup quinoa, uncooked (or) ½ cup cooked quinoa
* 4 cups mixed greens
* ½ cup garbanzo beans (chickpeas)
* ½ red pepper, thin strips
* ½ cucumber, cut into matchsticks
* ½ cup purple cabbage, shredded
* 2 Tbs. cashews
* On the side: 1 orange

**Dressing:**

* 2 Tbs. cilantro, chopped
* 1 green onion, chopped
* Juice of ½ a lime, seeds removed
* 1 Tbs. rice vinegar
* ¼ tsp. ground ginger
* Sea salt and pepper to taste

**Directions:**

1. In a small bowl, whisk together cilantro, green onion, lime juice, rice vinegar, ground ginger, and agave. Season with salt and pepper to taste.
2. In a large bowl, combine mixed greens, cooked quinoa, beans, red pepper, cucumber matchsticks, purple cabbage and cashews. Pour on dressing and toss to coat. Serve with an orange on the side.