



# CAESAR QUINOA

## INGREDIENTS:

- 1 cup quinoa
- ½ cup water
- ½ tsp salt
- 2/3 cup Chinese cabbage
- 1 cup romaine lettuce
- 2/3 cup parmesan cheese
- 2/3 cup croutons
- 1/3 cup bacon bits
- 1 quarter lemon
- 2/3 cup of your choice Caesar dressing

## STEPS:

1. In a saucepan, bring the water and salt to a boil.
2. When boiling, reduce to low and add the quinoa.
3. Cook the quinoa until complete absorption of the liquid.
4. Remove from heat, mix and cover for 5 minutes.
5. Remove the cover and fluff with a fork.
6. Cool in the refrigerator.
7. Cut the Chinese cabbage and romaine lettuce in small strips.
8. In a large bowl, add the cabbage and lettuce.
9. Add the parmesan cheese, the bacon bits and the cold quinoa. Mix all the ingredients.
10. Add the Caesar dressing and mix well.
11. Top with a quarter lemon and croutons.

*About 4 servings*