Cranberry Crunch Salad

Are you looking for a delicious new salad to serve over the Holidays?  Try our new Cranberry Crunch Salad! It is filled with winter time favorites such as cranberries, brussel sprouts, quinoa and pecans.

Servings: 8

Ingredients

* 1 pound [brussel sprouts](https://dinnertonight.tamu.edu/ingredient/brussels-sprouts/) sliced
* 2 cups [cooked quinoa](https://dinnertonight.tamu.edu/ingredient/cooked-quinoa/) cooled
* 1 cup [dried cranberries](https://dinnertonight.tamu.edu/ingredient/dried-cranberries/)
* 1/2 cup [chopped pecans](https://dinnertonight.tamu.edu/ingredient/chopped-pecans/) or walnuts
* 2 tablespoons [agave](https://dinnertonight.tamu.edu/ingredient/agave/)
* 1 [fresh squeezed orange](https://dinnertonight.tamu.edu/ingredient/fresh-squeezed-orange/)
* 1 tablespoons [extra virgin olive oil](https://dinnertonight.tamu.edu/ingredient/extra-virgin-olive-oil/)
* 1/8 tsp [salt](https://dinnertonight.tamu.edu/ingredient/salt/)
* 1/8 tsp [pepper](https://dinnertonight.tamu.edu/ingredient/pepper/)

 

Instructions

1. Clean prep area, wash hands, and wash produce.
2. Slice brussels sprouts
3. Whisk together dressing ingredients: agave, fresh squeezed orange juice, olive oil, salt, and pepper; set aside
4. Toss together brussels sprouts, quinoa, dried cranberries, chopped pecans, and dressing.

