



THIA GINGER PORTOBELLO SALAD

This beautiful salad features a grilled portobello mushroom as it's centerpiece, and is as delicious and satisfying as it is nutritious!

 20 minutes

 25 minutes

 4 portions

INGREDIENTS

- 3 cups of arugula, raw (60 g)
- 1/2 cup chopped of onions, young green, tops only (36 g)
- 1/4 cup of coriander (cilantro) leaves, raw (4 g)
- 1 cup, chopped of peppers, sweet, red, raw (149 g)
- 1 cup of quinoa, cooked (185 g)
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- 2 cups of slices of mushrooms, portabella, grilled (242 g)
- 1 tsp of ginger root, raw (2 g)
- 4 tbsps of soy sauce made from soy (tamari) (72 g)
- 1/4 cup of vinegar, cider (120 g) **or** 1 tablespoon of oil, sesame, salad or cooking (14 g) **or** 1/4 cup of honey (85 g)

COOKING METHOD

- 1° Toss arugula, green onion, cilantro and peppers (red and orange bell) and cooked quinoa in a salad. Whisk together soy sauce (coconut aminos), vinegar (rice vinegar is best), finely chopped ginger, honey and sesame oil. Set aside. Grill mushrooms over med-high head for 4 minutes each side. Top the salad with mushrooms, drizzle with dressing, and enjoy!

NUTRITIONAL INFORMATION

	PER 100 g	PER PORTION (252 g)	% DRI
ENERGY	75 kcal	189 kcal	9 %
FAT	1 g	4 g	5 %
FATTY ACIDS, TOTAL SATURATED	0 g	0 g	2 %
CHOLESTEROL	0 mg	0 mg	0 %
SODIUM	408 mg	1027 mg	43 %
CARBOHYDRATE	13 g	33 g	11 %
SUGARS	4 g	11 g	—
FIBER	2 g	5 g	21 %
PROTEIN	4 g	9 g	—