Quinnie's Kitchen PowerHouse Salad (Quinnieskitchen.com)

10 Vegetable Ingredients
You can replace the ingredients. The goal is to have all colors.

Salad Ingredients

- 3 cups-Romaine Lettuce
- 3 cups-Kale/Spinach/Spring Mix-thinly sliced
- 1-Red bell pepper-diced
- 1/2 cup-Scallions - sliced thinly or 1/4 cup-Purple onion
- 2 cups-Broccoli or Cauliflower
- 1 cup-Purple Cabbage shredded
- 1 cup-Carrots - thinly sliced
- 1 cup-Marinated Beets(dice, pour rice vinegar, sit for 30mins)
- 2 cups-Roasted Sweet Potatoes-cubed, seasoned, bake, 375, 30 mins
- 1 cup cooked Quinoa (cooking instructions below)
- 1 can or 11/2 cup -Chickpeas (cooked)

Salad Dressing Ingredients

- 2 cups aquafaba (viscous liquid from cooked chickpeas)
- 1/2 cup Rice Vinegar
- 1 cp Orange Juice
- 1/4 cup Tamari
- 3/4 cup Tahini
- 3 tbsp Ginger root
- 1 tbsp toasted sesame seeds (or 1tbsp of sesame oil)
- 3 tbsp agave
- 2 tbsp Wine Vinegar (optional if more acid is needed could add lemon juice-taste before adding.. It may be to your satisfaction)

Instructions

- Place all ingredients in a blender, process until smooth. Pour into a jar with a lid.
- Yield: 3 cups (estimate)
  - Will keep in the refrigerator for 5 days (maybe longer smell for freshness)