Quinoa Three Berry Salad
Yield – 12 each

**Ingredients**
- Quinoa, cooked 3 lb
- Basil leaves, fresh, ½ cup
  *Thin chiffonade cut*
- Red onion, minced ½ cup
- Orange zest 2 Tbsp
- S & P To taste
- Raspberries, fresh* 12 oz
  *Washed, drained*
- Blueberries, fresh 12 oz
  *Washed, drained*
- Strawberries, fresh, 12 oz
  *Quartered*
- Sunflower seeds, unsalted 6 oz
- Goat cheese, crumbled 12 oz
- Baby Spinach 12 cup
- Kale, sliced 6 cup
- Balsamic vinaigrette 12 oz

**Method**
Combine quinoa, basil, onion, zest, oil in a bowl and toss to incorporate ingredients. Season lightly to taste with salt and pepper.
Line service bowl/plate with mixture of spinach and kale.
Place approximately 4 oz quinoa mixture in center of plate.
Place 1 oz each raspberries, strawberries, blueberries on three corners of plate.
Place ½ oz sunflower seeds on remaining quarter.
Place 1 oz goat cheese on quinoa in center of plate.
Drizzle with 1 oz dressing.
Serve immediately.

*Any variety of fresh local berries will work