

Pesto Quinoa & Chicken Salad

This quinoa recipe is tasty and is great for lunch on-the-go. The quinoa provides lot of protein, which will help keep you full for longer.

Prep: 10 minutes • Total: 25 minutes

1 cup	170 g
2 cups	500 mL
1/2 cup	130 g
2 Tbsp	29 g
1 each	148 g
1/2 each	150 g
1 cup	24 g
¼ tsp	0.5 g
	2 cups 1/2 cup 2 Tbsp 1 each 1/2 each 1 cup

Directions:

- Bring the quinoa and chicken broth to a boil in a saucepan. Cover and reduce heat to low. Simmer for approximately 15 minutes. Remove from heat and stir pesto into quinoa.
- 2. While quinoa is cooking, dice the tomato, cucumber, and chop spinach.
- 3. Add chickpeas, tomato, cucumber, spinach and black pepper and carefully fold into the mixture. Serve warm or cold.

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Serving Size		o.r	
Servings Per	Containe	El	
Amount Per Ser	ving		
Calories 200) Cald	ories fron	n Fat 40
		% Da	aily Value
Total Fat 4.5	5g		7 %
Saturated	Fat 0.5g		3%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium 140	mg		6%
Total Carbo	hydrate :	30g	10%
Dietary Fil	per 4g		16%
Sugars 4g	 I		
Protein 9g			
Vitamin A 6%	6 · \	Vitamin (C 10%
Calcium 4%	•	Iron 10%	
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran	Less than Less than Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Adapted from: All Recipes

Makes 5 servings (249g / serving) • 1 serving = ~1 cup

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