

## ROASTED GARLIC & QUINOA VEGETARIAN NICOISE SALAD JAR



### INGREDIENTS

- 1 oz. Prosecco Lemon Vinaigrette (use preferred brand or recipe below)
- 4 oz. Baby red potatoes, steamed, chilled, halved
- 3 oz. Green beans, steamed, shocked, chilled, cut into 2" lengths
- 1/3 cup Grape or small heirloom tomatoes, whole
- 1 Hardboiled egg, cut in 6 wedges
- 1 oz. Spinach & arugula greens blend
- 1 tsp. Vegetable oil or spray
- 1 (4 oz.) Roasted Garlic & Quinoa Patty, thawed

### PREPARATION

Build ingredients in 1-qt., wide mouth jar (with lid) in following order:  
Baby red potatoes, green beans, tomatoes, hardboiled egg wedges and spinach & arugula mix

Close jar with lid and refrigerate for up to 4 hours.

#### At time of service:

Pour 1 oz. dressing over salad in jar, or serve in ramekin on the side.

Heat Roasted Garlic & Quinoa patty on 350°F oiled griddle or skillet for 2–3 minutes per side until crispy and interior is 165°F. Cut patty into 1" cubes. Add to top of jar.

## PROSECCO & LEMON VINAIGRETTE

### INGREDIENTS

- 3 Tbls. Garlic, fresh, minced
- 1/2 cup Whole grain mustard
- 3 Tbls. Lemon zest
- 1/2 cup Lemon juice with pulp, no seeds
- 1/2 cup Prosecco Sparkling white wine vinegar or Champagne vinegar.
- 3/4 cup Honey
- 5 tsp. Sea salt
- 4 tsp. Fresh ground black pepper
- 1/4 cup Extra Virgin Olive oil
- 1 1/4 cup Vegetable oil

### PREPARATION

Place all ingredients except oil into blender, blend very briefly on slow speed just to mix.

Add both oils, and blend again briefly to emulsify oil with dressing. Do not over blend.

Pan up. Label, date & refrigerate.

*Gardenburger.*