



# Spinach Quinoa Salad with Roasted Grapes Pears & Almonds

Source: [www.twopeasandtheirpod.com](http://www.twopeasandtheirpod.com)

## Ingredients:

- 2 cups red seedless grapes
- 2 large Bartlett pears, chopped
- 1 tablespoon honey
- 2 cups water
- Pinch of sea salt
- 1 cup quinoa, rinsed and drained
- 8 cups fresh spinach
- 1/2 cup chopped almonds

## Lemon-Honey Dressing:

- 2 tablespoon olive oil
- 3 tablespoons freshly squeezed lemon juice
- 1 1/2 teaspoons honey
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

## Directions:

1. Preheat oven to 400 degrees F. Combine grapes and pears in a small bowl. Drizzle with honey and stir until fruit is well coated. Place fruit on a large greased baking sheet. Roast fruit for 15-20 minutes, or until grapes are slightly shriveled and pears are soft.
2. While the fruit is roasting, cook the quinoa. In a large pot, bring 2 cups water to a boil. Season water with a pinch of sea salt. Stir in quinoa and cook until water is evaporated and quinoa is tender, about 20 minutes. Pour quinoa into a medium bowl and fluff with a fork. Let cool to room temperature.
3. To make the Lemon-Honey Dressing: combine olive oil, lemon juice, honey, salt, and pepper in a small jar with a tight-fitting lid, close, and shake until well combined.
4. In a salad bowl, combine spinach, roasted grapes, pears, quinoa, and chopped almonds. Drizzle salad dressing over salad and toss until coated.