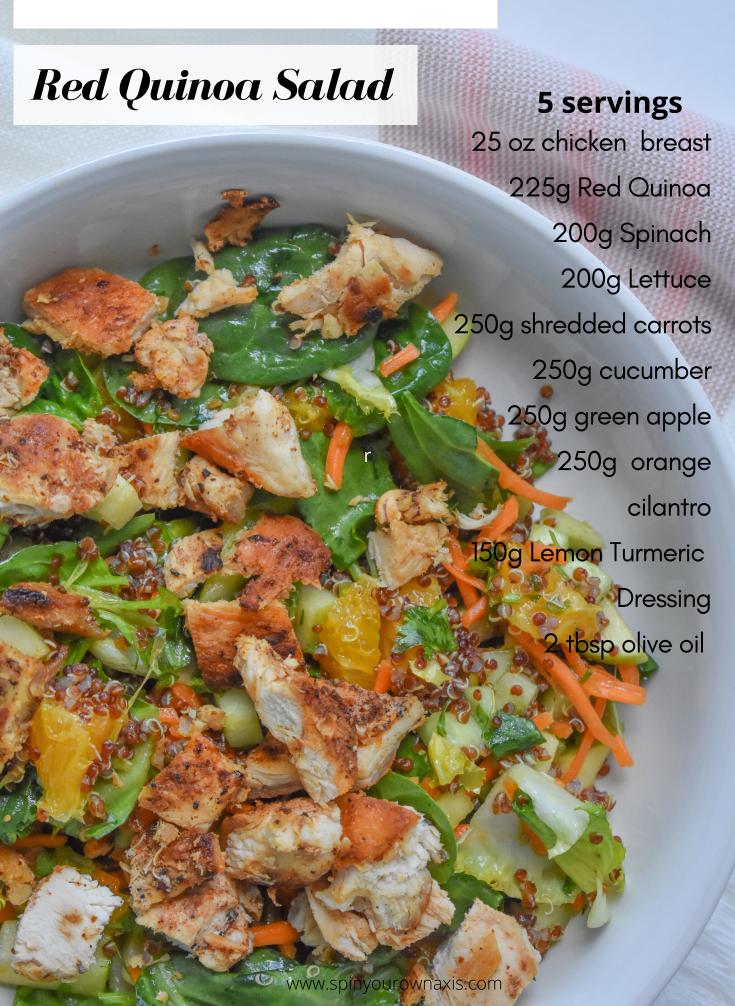
Citrus Turmeric



INSTRUCTIONS

INGREDIENT MIX

1. Combine all the spices together.

Black pepper Chili powder Pink Himalayan Salt

CITRUS TURMERIC RED Quinoa Salad

- 1. Be ready. Mix spices, chop all ingredients and have them handy to simply add when it's time.
- 2. Season chicken breast with spices mix, then grill.
- 3. Once chicken is grilling cook red quinoa. Cook with 1 tbps olive oil. You will take 225g of quinoa + double in weight of water. (E.g. 225g of quinoa will need 450g of water)
- 4. While both chicken is grilling and quinoa is cooking, begin chopping veggies and fruits.
- 5. When chicken is all cooked chop chicken in chipotle style.
- 5. Use a deep bowl, add all ingredients spinach, lettuce, cilantro, cucumber, carrots, green apple, and oranges with red quinoa and chopped chicken.
- 7. Add lemon turmeric dressing or dressing of your choice and toss salad, then serve :)
- 8. & that's it guys! Enjoy, savor and share your dishes by tagging us on Instagram or Facebook!