**MORROCAN QUINOA SALAD**

2 -3 cups grated carrot

30 rocket leaves

1/3 cup toasted *pumpkin seeds (pepitas)*

1/3 cup crumbled feta

1/4 cup *chopped dried dates*

3 tablespoons chopped fresh mint

1 cup cooked quinoa

*dressing*

3 tablespoons [extra-virgin olive oil](https://amzn.to/3m9foxM)

3 tablespoons lemon juice

1 teaspoon [Dijon mustard](https://amzn.to/3J3ZGMr)

1 teaspoon maple syrup

3/4 teaspoon [ground chili powder](https://amzn.to/3mg0cPw)

1/2 teaspoon [salt](https://amzn.to/3KMzDLV)

1/4 teaspoon [ground cinnamon](https://amzn.to/3Ygqhvh)

1. Cook quinoa with twice the water (1 cup quinoa 2 cups water), in a saucepan for 10-12 mins.
2. Wash and chop salad ingredients
3. Mix together dressing ingredients
4. Once quinoa has cooled start to mix the ingredients together
5. Toss together and add dressing!

Serve