WILD BLUEBERRY QUINOA SALAD

- 1 1/3 cup Wyman's Frozen Wild Blueberries
- 2 Tbsp Red wine vinegar
- 1 1/2 tsp Pink peppercorns, coarsely ground
- 1 1/2 cup Quinoa
- 1 1/4 tsp salt
- 1 ea Zucchini medium
- 3 oz Havarti cheese
- 4 leaves Fresh mint, optional
- 1 cup Cottage cheese

1. Mix Wild Blueberries with vinegar and pink pepper and set mixture aside.
2. Cook quinoa as instructed in salt water. Let cool.
3. Wash zucchini, cut in half lengthwise, and thinly slice into half-moons. Cut Havarti into cubes.
4. Set aside.
5. Mix cooked quinoa with zucchini, Havarti and cottage cheese. Gently stir in Wild Blueberries and mint leaves. Serve with baguette if desired.

ADDITIONAL INFORMATION

Ingredients	1 1/2 cup Quinoa, 1 1/2 tsp Pink peppercorns, coarsely ground, 1 1/3 cup Wyman's Frozen Wild Blueberries, 1 1/4 tsp salt, 1 cup Cottage cheese, 1 ea Zucchini medium, 2 Tbsp Red wine vinegar, 3 oz Havarti cheese, 4 leaves Fresh mint, optional
Course	Lunch
Cuisine	American, Seasonal Summer
Category	Salads, Vegetarian
Serving Size	2