

WHITE BEAN SPINACH QUINOA BACON SALAD

(slightly adapted from [Closet Cooking](#))

1 cup quinoa, rinsed
2 slices bacon, cut into 1 inch pieces
1 sweet onion, sliced
4 ounces mushrooms, sliced
1/2 pound of asparagus, woody stems broken off, and cut into 1-inch pieces
3 tablespoons red wine vinegar
1 teaspoon sugar
1 teaspoon Dijon mustard
1 small clove garlic, grated
salt and pepper to taste
6-9 ounces baby spinach
1 can white beans, drained and rinsed

Cook the quinoa as directed on the package.

Meanwhile, cook the bacon in a pan, about 4-6 minutes, and set aside, reserving 1-2 Tablespoons of bacon grease. Caramelize the onions, mushrooms, and asparagus in the remaining bacon grease, about 20 minutes. Set aside.

Add the vinegar to the pan and deglaze it. Mix in the reserved bacon grease, sugar, mustard, garlic, and season with salt and pepper.

Add the spinach and the beans and cook until the spinach wilts, about 3 minutes. Remove from heat. Mix in the bacon and veggies. Spoon over the quinoa, or mix it all together in the pan before serving.