# **6 MASON JAR SALADS**

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## **NOURISH MASON JAR SALAD**

1/2 cup nut butter dressing

1 cup chickpeas

1 cup cooked quinoa

1/2 cup chopped carrots

1/2 cup chopped red onion

Handful of mixed greens

### **APPLE CHEESE SALAD**

1/2 cup apple cider vinegar dressing

3/4 cup diced apples

Handful baby spinach

1/4 cup cubed cheese

1/4 cup pumpkin seeds

#### CHICKEN AVOCADO TACO

1/2 cup avocado dressing

1 cup black beans

1 cup cooked shredded chicken

1/2 cup grape tomatoes

1/3 cup canned corn

Handful of mixed greens

1/2 cup tortilla chips - crushed

# **ANTIOXIDANT SALAD**

1/2 cup berry vinaigrette

1/2 cup quinoa

3/4 cup snap peas

1 carrot, chopped

Handful of mixed greens

1/2 cup blueberries

## **COBB MASON JAR SALAD**

1/2 cup honey mustard dressing

1 chopped carrot

1/2 cup canned corn

1/2 cup cherry tomatoes, sliced

1/2 cup cucumber, chopped

Handful mixed greens

1 hard boiled egg - sliced

2 bacon strips - chopped

# **RAINBOW MASON JAR SALAD**

1/2 cup balsamic vinegar dressing

1 cup quinoa

1 carrot, chopped

1 cup snap peas

1/2 cup chopped red onion

1 cup chopped bell pepper

### **MASON JAR SALAD INSTRUCTIONS:**

- Add the ingredients to a mason jar in the order listed. Start by pouring in the salad dressing, then add hard veggies, beans or grains. Then add other ingredients. Seal jar with lid and store in the fridge until ready to use.
- **How To Eat:** Give the mason jar a really good shake upside down to help mix in the dressing. You can eat with a fork right from the jar, or dump all ingredients into a bowl and serve.