

RECIPE | MELONS



# CITRUS AND MELON QUINOA SALAD



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**30 min**

**15 min**  
PREP.

**15 min**  
COOKING



**6**



**easy**

## INGREDIENTS

### For the salad:

- 2** Pure Flavor® Solara™ Melons, thinly sliced
- 2** Pure Flavor® Heirloom Tomatoes, sliced
- 1 dry pint** Pure Flavor® Azuca Red Cherry Tomatoes, halved
- 2 cups** quinoa, cooked
- ½ cup** warm water
- ½ cup** dried cherries
- ½ cup** radishes, thinly sliced
- ½ cup** black olives, pitted
- 3** sprigs of thyme
- Salt, to taste

### For the creamy orange yogurt sauce:

- 2** oranges, zested and juiced
- 1 cup** Greek yogurt
- 3 tbsp** lemon juice
- 1 tbsp** extra-virgin olive oil
- 1 tbsp** honey
- 1½ tsp** kosher salt
- ½ tsp** black pepper

## DIRECTIONS

- 1** In a small bowl, soak the dried cherries in warm water.
- 2** In a bowl, whisk together the yogurt sauce ingredients and set aside.
- 3** Drain cherries of their soaking liquid. Chop the cherries and olives and add to a large bowl with quinoa and thyme.
- 4** Add creamy orange yogurt sauce and lightly toss to distribute throughout.
- 5** Transfer quinoa mixture to a large serving platter and top with the tomatoes, melons, and radishes. Season with salt to taste and serve immediately.