



RECIPE | MELONS

CITRUS AND MELON QUINOA SALAD



15 min
PREP.

30 min

15 min
COOKING



6



easy

INGREDIENTS

2 Pure Flavor® Solara® Melons, thinly sliced
2 Pure Flavor® Heirloom Tomatoes, sliced
1 dry pint Pure Flavor® Azuca Red Cherry Tomatoes, halved
2 ½ cups water, divided
2 cups quinoa
½ cup dried cherries
½ cup radishes, thinly sliced
½ cup black olives, pitted and chopped
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
1 ½ tsp kosher salt
½ tsp black pepper



DIRECTIONS

- 1 In a small bowl, soak the dried cherries in ½ cup warm water.
- 2 In a medium saucepan, bring the remaining water and salt to a boil. Stir in quinoa, remove from heat, and let stand covered for 15 minutes. Fluff quinoa lightly to break up any large pieces and set aside to cool.
- 3 In a bowl, whisk together the yogurt sauce ingredients and set aside.
- 4 Drain cherries of their soaking liquid. Chop the cherries and olives.
- 5 In a bowl add quinoa, cherries, olives, and thyme. Add creamy orange yogurt sauce and lightly toss to distribute throughout.
- 6 Transfer quinoa mixture to a large serving platter and top with the tomatoes, melons, and radishes. Season with salt to taste and serve immediately.