

RECIPE | TOMATOES

LOADED QUINOA SALAD



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Recipe created by Rosemary Woods and John Alvarez, The Grand Cantina

INGREDIENTS

For the Salad

12 oz Pure Flavor® RedRoyals Cherry Tomatoes on-the-Vine, halved
1 cup dry quinoa
1 large handful fresh basil + mint
4 radishes, sliced
1 oz canned chickpeas, drained and rinsed
¼ cup feta cheese, crumbled
¼ cup toasted pine nuts
2 lime wedges

For the Dressing

¼ cup olive oil
2 tbsp red wine vinegar
Juice from half a lemon
Pepper

DIRECTIONS

1. Combine all dressing ingredients in a bowl or glass jar. Season with pepper. Keep any left-over dressing in the fridge.
2. Cook the quinoa according to package directions.
3. Spread the cooked quinoa to the bottom of a large bowl. Layer on tomatoes on-the-Vine, basil and mint, radishes, crumbled feta and chickpeas. Add a little of the dressing. Garnish with lime wedges.



TOTAL TIME

25 minutes

PREP TIME

15 minutes

COOK TIME

10 minutes

SERVES

6

COOKING LEVEL

Easy