



RECIPE | TOMATOES

RAINBOW BOWL

 20 min
PREP.
35 min 15 min
COOKING

 2

 easy



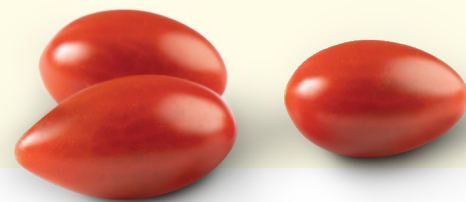
INGREDIENTS

For the salad:

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 1 zucchini, spiralized or peeled
- 1 avocado, sliced
- 2 cups water
- 1 cup uncooked quinoa
- 1 cup carrot, grated
- 1 cup cooked beetroot, chopped
- ½ tsp turmeric powder

For the dressing:

- 2 limes, juiced
- 2 cloves garlic, chopped
- ¼ cup tahini
- 2 tbsp water
- Pinch salt and pepper



DIRECTIONS

- 1 In a saucepan add 1 cup of quinoa to 2 cups of water. Bring to a boil and reduce heat. Add turmeric and a pinch of salt. Simmer for 15 minutes.
- 2 In a small bowl add tahini, lime juice and garlic. Whisk until combined. Add water as desired for thinning.
- 3 In a serving bowl add quinoa and top with tomatoes, zucchini, carrots, beetroot, avocado, and cucumber.
- 4 Drizzle dressing over bowl and enjoy.

