

JIRECTIONS

TOMATO QUINOA SALAD





15 min

15 min PRFP.

0 min COOKING





2 dry pints Pure Flavor® Tiki Tomatoes™, halved

2 limes, juiced 1 clove garlic, finely chopped

15 oz canned chickpeas, drained & rinsed

2 cups quinoa, cooked

1/4 cup green onion, finely chopped & divided

3 tbsp fresh parsley, finely chopped

2 tbsp avocado oil

1/2 tsp ground cumin

Salt and pepper, to taste

In a large bowl, combine quinoa, tomatoes, parsley, chickpeas, and half the green onions.



To make the dressing, combine oil, lime juice, garlic, and cumin in a small bowl. Season with salt & pepper to taste.



Toss salad with half of the dressing.



To serve, drizzle the remaining dressing on the salad and garnish with remaining green onions.