

Quinoa Salad with Pistachios and Cranberries

Ingredients:

For the Salad:

- 1/3 cup (1-1/2 oz by weight) pistachio nuts, shelled and toasted
- 2 cups cooked, toasted quinoa (see above "basic cooking instructions)
- 2 stalks celery, thinly sliced
- 3 scallions, green tops removed, sliced
- 1/4 cup dried cranberries, coarsely chopped

Vinaigrette:

1. 1 T. sherry vinegar
2. 1/4 tsp sea salt
3. freshly ground pepper, if available
4. 4 T. extra virgin olive oil
5. 2 tsp water

To toast the pistachio nuts: preheat oven to 350 degrees. Arrange the nuts in single layer in small ovenproof pan and roast until you can just detect the aroma and are lightly browned, about 5 minutes. Let cool to room temperature, then chop coarsely (can be done ahead of time).

To the cooled quinoa add nuts, celery, scallions and cranberries, toss together. Prepare the Vinaigrette and dress the salad. If not serving immediately, refrigerate but bring to room temperature for serving. 4 servings.

More quinoa recipes will be posted throughout July - try these recipes and see how you like them!

Bon Appétit!

