



Simple | Healthy | Delicious

Quinoa Salad with Ginger Lime Dressing

INGREDIENTS

2 tbsp. lime juice
3 cups cooked Nature's Earthly Choice Quinoa
1 tbsp. rice wine vinegar
4 scallions, thinly sliced
1 tsp. minced ginger
1 small cucumber, halved, seeded and thinly sliced
1 tsp. minced shallot
1/4 cup cilantro, chopped
1 garlic clove, minced
1/2 cup cherry tomatoes cut in half
pinch of cayenne
pinch of salt
2 tsp. sesame oil
1/4 cup canola oil
2 tbsp. buttermilk



DIRECTIONS:

1. In a small bowl, mix together the rice wine vinegar, lime juice, garlic, ginger, shallot, salt, cayenne, sesame oil, canola oil, and buttermilk.
2. In another bowl, toss together the cooked quinoa, scallion, cucumber cherry tomato and cilantro with the dressing. Check seasoning & re-season, if necessary. Divide among 4 salad plates
3. Grilled shrimp or seafood makes this salad into an entree.