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Colorful Quinoa Salad

(gluten-free, pareve, Passover)

[By Gluten-Free Nosh](#)

Ingredients:

1 cup quinoa
2 cups water
3/4 cup pecans, chopped
3/4 cup dried cranberries
1/2 cup roma tomatoes, seeded and chopped
1/2 cup cucumber, seeded and diced
1/3 cup cilantro, chopped
1 bunch green onions, thinly sliced
1 tablespoon olive oil
1 tablespoon rice-wine vinegar (or balsamic vinegar during Passover)
1 teaspoon sesame oil (omit for Passover)
1 tablespoon fresh lemon juice
1/4 teaspoon salt
1/4 teaspoon pepper

Method:

1. Rinse quinoa in a fine mesh sieve under cold running water to remove the grain's bitter coating. (You can skip rinsing if the quinoa is prewashed.) Place quinoa and 2 cups of water in a medium saucepan and bring to a boil. Reduce to a simmer, cover and cook until all the water is absorbed (about 15 minutes). Spread out cooked quinoa on a plate to cool.
2. Spread pecans in an ungreased pan and bake in a preheated 250-degree oven for 3 to 5 minutes, or until fragrant. Set aside.
3. In a large bowl, combine cranberries, tomatoes, cucumber, cilantro and green onions. Add pecans and mix. Add cooled quinoa and stir to combine.
4. In a small bowl, whisk together olive oil, vinegar, sesame oil (optional), lemon juice, salt and pepper. Pour this dressing over quinoa mixture.
5. Let sit for one hour before serving to allow quinoa to absorb flavors. Serve at room temperature. Can be made one day ahead and kept refrigerated overnight.

Yield: 6 to 8 servings