SALADS

Quinoa & Avocado Salad

Avocado, dried fruit, and almonds in a spiced lemon dressing.

Serves 4

Ingredients

Salad

3 tbsp mixed raisins

2 tbsp dried apricots, thinly sliced

1 cup quinoa, rinsed

2 cups water

½ tsp kosher salt, plus more to taste

Black pepper, to taste

2 avocados, cut into ¼-inch pieces

2 scallions, thinly sliced

2–3 tbsp roasted almonds, chopped

Vinaigrette

1 large lemon

3 tbsp olive oil

¼ tsp ground coriander

¼ tsp cumin

¼ tsp sweet paprika

¼ tsp kosher salt

Directions

1. Soak raisins and apricots in hot water for 5 minutes. Drain.
2. Bring quinoa, 2 cups water, and ½ tsp salt to a boil. Cover and simmer on medium-low for 10–15 minutes, until tender. Fluff and spread on a baking sheet to cool.
3. Grate the lemon zest and squeeze 1 tbsp juice. Whisk both with the oil, spices, and ¼ tsp salt.
4. Gently toss the cooled quinoa with dressing, fruit, avocado, scallions, and almonds. Season to taste.