



# Quinoa Salad

with Roasted Farmers Market Veggies

Makes 4–6 servings ~ \$19.69 (\$4.92–\$3.28 per serving)

## Quinoa

2 cups cooked in 4 cups of water or stock. Bring to a boil then simmer for 10-15 minutes until water is absorbed.

## Ingredients

Diced Fresh Herbs

1 container Cherry Tomatoes

1/4 cup Toasted Almonds

1/4 – 1/2 cup Feta

2 cups Chopped Romaine

*Plus, your choice of Farmer's Market or garden veggies:*

Red Peppers, Roasted

Green Peppers, Roasted

Calabacitas (Yellow or green squash), Roasted

## Vinaigrette

1/2 cup Extra Virgin Olive Oil

3 Tbsp. Red Wine Vinegar

## Directions

1. Roast peppers directly on your gas burner, or under a broiler. Let them sit in a plastic bag and then remove skin and seeds.
2. Cut calabacitas into 1/4" thick strips, brush with olive oil, season with salt and pepper and roast until al dente.
3. Dice the peppers and calabacitas into 1/4" cubes.
4. Toss all veggies except the cherry tomatoes with the quinoa. Add salt and pepper, the diced herbs, and vinaigrette.
5. Serve over chopped romaine and top with feta, cherry tomatoes and toasted, chopped almonds.

*Recipe courtesy of Harry Shapiro, Harry's Roadhouse*

More tips & recipes at [www.localorganicmeals.com](http://www.localorganicmeals.com)