

SPOTLIGHT RECIPE



LEMONY QUINOA SALAD WITH SHAVED VEGETABLES

- Using a mandoline, thinly slice the radishes, carrot and fennel bulb. Transfer to a large bowl of ice water and refrigerate for about 1 hour, until crisp.
- In a saucepan, bring the quinoa and water to a boil. Cover and cook over low heat until the water is absorbed and the quinoa is tender, 20 minutes. Let cool.
- Drain and dry the vegetables. In a bowl, combine the lemon zest and juice with the oil. Add the quinoa and toss; season with salt and pepper. Serve the quinoa in bowls, topped with the vegetables.

Ingredients

Servings: 4

- 8 large red radishes or 1 large watermelon radish
- 1 small black radish
- 1 medium carrot, peeled
- 1 medium fennel bulb, cored
- 1 cup quinoa, preferably red, rinsed
- 2 1/2 cups water
- Zest of 2 lemons, finely grated
- Juice of 1 lemon
- 2 tablespoons vegetable oil
- Salt and freshly ground pepper