

QUINOA & AVOCADO SALAD

3 Tbs. raisins (mix of golden & dark)
1/4 tsp. cumin
2 Tbs. dried apricots, thinly sliced
1/4 tsp. sweet paprika
1 cup Quinoa, rinsed well
2 avocados pitted, peeled, cut into 1/4" chunks
Kosher salt
1 large lemon
2 scallions, thinly sliced
3 Tbs. olive oil
2-3 Tbs. roasted almonds, chopped
1/4 tsp. ground coriander

Soak raisins and apricots in hot water for 5 minutes. Drain & set aside. In a saucepan, bring 2 cups of water, the quinoa and 1/2 tsp of salt to a boil, cover reduce heat to medium low and simmer until the water is absorbed and the quinoa translucent and tender, 10 to 15 minutes. Fluff the quinoa with a fork and turn it out on a baking sheet to cool to room temperature. Finely grate the zest from the lemon, then squeeze 1 Tbs. juice. Whisk the zest and juice with the olive oil, coriander, cumin, paprika and 1/4 tsp. of salt. In a large bowl, toss the vinaigrette and all other ingredients. Season to taste with salt and pepper. (Serves 4)