

Radish Quinoa Salad

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INGREDIENTS

- 1/2 cup quinoa
- 1 large bunch radishes (about 1 lb), scrubbed, stem and root ends trimmed, halved or quartered and thinly sliced
- 3 scallions, white and green parts, thinly sliced
- 1/4 cup fresh flat-leaf parsley leaves, roughly chopped
- 3 tbsp lime juice
- 1 tbsp white wine vinegar
- 1 tbsp honey
- 2 tsp ground cumin
- 1 tsp sea salt
- 1/2 tsp freshly ground black pepper
- 6 – 8 tbsp olive oil

METHODS

1. In a large bowl, wash quinoa in 2 or 3 changes of cold water, rubbing grains and letting them settle, until the water runs clear. Drain in a fine sieve. Bring about 2 inches of salted water to boil in a medium

saucepan (*one that fits a steamer or heat-safe sieve for steaming*). Add quinoa and cook, at a low boil, until nearly tender, about 10 minutes. Drain quinoa in sieve and rinse under cold water. Bring about 1 inch of clean water to boil in the saucepan; transfer quinoa to a steamer basket set above the level of the water (*or use the sieve and cover with a kitchen towel and the pot lid*). Steam quinoa until fluffy and dry, about 10 minutes.

2. Meanwhile combine radishes, scallions and parsley in a large bowl. Toss to mix.
3. In a small bowl, combine lime juice, vinegar, honey, cumin, salt and pepper and whisk together with a fork. Drizzle in olive oil, whisking and tasting as you go, until the dressing reaches a taste and consistency that you like (*I used about 6 tbsp olive oil, but you may prefer more or less*). Taste and adjust cumin, salt or pepper as needed.
4. Add quinoa to radishes and toss to mix. Add about half of the dressing; mix well. Taste, and continue to add dressing to your taste (*I generally use all of it, as the quinoa absorbs quite a bit*). Serve, alone as a side salad, or on top of greens as a main dish salad.

Serves about 8 as a side dish, 4 – 6 as a main course.

OPTIONS

1. If you don't have scallions on hand, one small shallot or about 1/4 cup of red onion, diced, would work.
2. Try swapping in other herbs: cilantro, thyme or summer savory all seem like good choices.
3. Couscous, Israeli couscous or orzo all seem like good substitutes for quinoa.

STORE

The dressed radish salad can be stored in the refrigerator for about 24 hours, although it will be best within 4 hours of making.

SEASON

Radishes are at their peak in the spring, but often re-appear in farmer's markets in the fall. Parsley and scallions are generally available during the whole growing season and often through the winter.