

# Quinoa Salad with Ginger Lime Dressing



simple  
healthy  
delicious

## Ingredients

- 2 tablespoons lime juice
- 3 cups cooked Nature's Earthly Choice™ Quinoa
- 1 tablespoon rice wine vinegar
- 4 scallions, thinly sliced
- 1 teaspoon minced ginger
- 1 small cucumber, halved, seeded and thinly sliced
- 1 teaspoon minced shallot
- ¼ cup cilantro, chopped
- 1 garlic clove, minced
- ½ cup cherry tomatoes cut in half
- pinch of cayenne
- pinch of salt
- 2 teaspoons sesame oil
- ¼ cup canola oil
- 2 tablespoons buttermilk

## Directions

1. In a small bowl, mix together the rice wine vinegar, lime juice, garlic, ginger, shallot, salt, cayenne, sesame oil, canola oil, and buttermilk.
2. In another bowl, toss together the cooked Quinoa, scallion, cucumber, cherry tomato and cilantro with the dressing. Check seasoning & re-season, if necessary. Divide among 4 salad plates
3. Grilled shrimp or seafood makes this salad into an entree.

\*The cooked Quinoa will keep for 3-4 days in the refrigerator\*