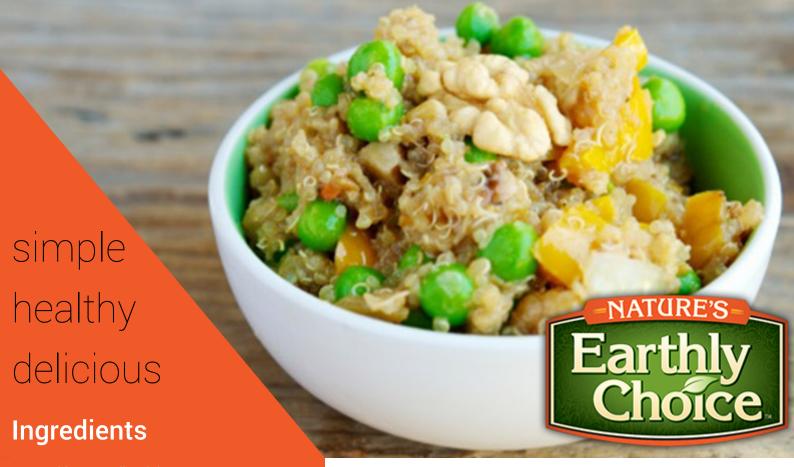
## **Quinoa Salad with Ginger Lime Dressing**



- 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.
- In another bowl, toss together the cooked Quinoa, scallion, cucumber cherry tomato and cilantro with the dressing. Check seasoning & reseason, 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\*