

QUINOA SALAD



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 6-8 servings*

Reorder No.	Description	Amount
	Water	3 cups
508600	Gordon Choice® White Quinoa	1 ½ cup
191723	Mini-Seedless Cucumbers, cut into ¼ -inch cubes.	5
790220	Small Red Onion, diced	1
214091	Large Tomato, diced	1
673662	Italian Parsey Leaves, chopped	1 bunch.
Market Item	Mint Leaves, chopped	¼ Tsp.
758521	Primo Gusto® Extra Virgin Olive Oil	½ cup.
644481	GFS® Red Wine Vinegar	¼ cup
677558	Lemon, juiced	1
424307	Kosher Salt	1 ½ Tsp.
225037	Trade East® Regular Ground Black Pepper	¾ Tsp.
764532	Avocado, diced	1

Preparation Instructions

Wash Hands.

Bring the water to a boil in a large saucepan. Add the quinoa and return to a boil. Reduce heat to simmer and cover for 15-20 minutes, or until liquid is absorbed. Rinse with cold water.

When dry, transfer the quinoa to a large bowl. Add the cucumbers, onion, tomato, avocado, parsley, mint, olive oil, vinegar, lemon juice, salt, and pepper. Toss together well.