

Strawberry Quinoa and Ricotta Salata (or Feta Cheese) Salad

Salad Ingredients:

- 1 teaspoon olive oil
- 1/2 small dried red chile, broken in half
- 1/8 teaspoon kosher salt
- 1/3 cup quinoa, rinsed well and drained
- 1 quart of mixed lettuces
- 1 1/2 cups quartered or halved strawberries
- 1 large Persian cucumber or 1/4 English cucumber, halved lengthwise and thinly sliced into half-moons
- 1 small spring onion bulb or 2 green onions, cut into 2-inch slivers
- 1/4 lb. ricotta salata or feta cheese, thinly sliced

Dressing Ingredients:

- 3 tablespoons finely chopped strawberries
- 1 1/2 teaspoons finely chopped shallot
- 1 tablespoon finely chopped fresh basil leaves
- 2 tablespoons white balsamic vinegar
- 1/2 teaspoon kosher salt
- About 1/4 teaspoon freshly ground pepper
- 2 tablespoons each extra-virgin olive oil and canola oil

Directions:

Make Salad:

- Heat 1 teaspoon olive oil with 1/2 small broken in-half chile and salt in a small saucepan over medium heat until fragrant, 2 minutes.
- Add quinoa and toast, stirring often, until it starts to turn golden in spots, 4 to 6 minutes.
- Stir in 2/3 cup water, bring to a boil, cover, and simmer on medium heat for 12 minutes. Turn off heat and let sit 5 minutes, then pour quinoa onto a plate and let cool. Discard chile.
- Meanwhile, put remaining salad ingredients, except cheese, in a wide bowl and set aside.

Make Dressing:

- In a small bowl, combine 2 teaspoons water with all dressing ingredients, except oils. Set aside for 10 minutes.
- Whisk in oils and I then place in a jar, with a lid, and shake vigorously.

Serve:

- Gently toss cooled quinoa with 2 tablespoons dressing and add to the salad ingredients in bowl, gently tossing.
- Add salad dressing and gently toss. There will be extra dressing, depending on personal taste, and serve alongside with the salad.

Serves 4

Jo Ann Hess recipe from Sunset Magazine, April 2015