



Makes 8 cups
Preparation Time: 20 minutes
Cook Time: 25 minutes

INGREDIENTS:

4 Roma tomatoes

1 small onion, quartered,
unpeeled

1 clove garlic

½ of a small serrano chile

⅓ cup lime juice

¼ cup tahini

Sea salt, to taste

6 cups chopped lettuce

1½ cups cooked quinoa

1 medium carrot, shaved or
thinly sliced (1 cup)

1 red bell pepper, cut into
½-inch dice (1 cup)

1 cup fresh or thawed frozen
corn

2 Persian cucumbers, cut into
½-inch dice (1 cup)

2 stalks scallions, thinly sliced
(¼ cup)

¼ cup fresh cilantro, finely
chopped

Quinoa Salad with Creamy Salsa Dressing

Roma tomatoes, onion, garlic, and serrano pepper are roasted before being blended into a creamy dressing that bursts with bright, juicy flavor. You can make the dressing a day in advance: Follow Steps 1–3 and refrigerate in an airtight container until ready to use.

By Darshana Thacker Wendel

- 1** For dressing, heat a grill or griddle over high. Add tomatoes, onion, garlic, and serrano, and cook, turning frequently, about 10 minutes or until there is charring.
- 2** Remove from heat and let cool. Scrape any charred skin off the tomatoes, onion, and serrano. Scrape seeds from serrano. Peel the garlic.
- 3** In a blender combine the roasted tomatoes, onion, garlic, and serrano; the lime juice; tahini; salt; and 1 cup water. Blend until creamy. Taste and adjust seasonings.
- 4** To assemble salad, in a large bowl combine the next six ingredients (through cucumber) and about half the scallions and cilantro. Mix well. Add dressing. Toss to combine. Garnish with reserved scallions and cilantro. Serve immediately.