



Sesame Garbanzo Quinoa Salad

Brittany Allyn

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Serves 4 - 6

Ingredients:

- ½ cup Quinoa (Inca Red Grains)
- 1 cup Vegetable Stock
- ½ cup diced Cucumber
- ½ cup diced Red Bell Pepper
- 2 Scallions sliced
- 1 can low-sodium Garbanzo Beans (drained and rinsed)
- ½ cup Peanuts (lightly salted) coarsely chopped



For the Dressing:

- 2 TBSP Rice Vinegar
- 2 tsp Tahini Paste
- 1 clove of Garlic grated
- 2 tsp grated fresh Ginger Root
- 1 TBSP Extra Virgin Olive Oil
- 2 TBSP plus 1 tsp Dark Sesame Oil
- ½ tsp Sugar
- ¼ tsp Sea Salt

Directions:

In a small kettle, bring the broth and quinoa to a boil. Reduce the heat and simmer until the quinoa has taken up all the liquid. Set aside and cool.

Meanwhile make the dressing. Combine the first 4 ingredients then slowly whisk in the olive oil and sesame oil. Whisk in the sugar and salt. Set aside.

When the quinoa has cooled, combine the cucumber, red bell pepper, scallions, and garbanzo beans in a bowl. Add the cooled quinoa. Add the dressing and stir to combine. Chill until ready to serve. Before serving top with the chopped peanuts.