

## RECIPES



### Quinoa Salad with Sweet Potatoes and Apples

*(serves 10-12, adapted from Grace Parisi)*

#### Ingredients

1/2 cup extra-virgin olive oil

1 1/2 cups quinoa

Salt

1 1/2 pounds sweet potatoes, peeled and cut into 3/4-inch dice

Freshly ground pepper

1/4 cup apple cider vinegar

2 large Granny Smith apples, cut into 1/2-inch dice or thin matchsticks

1/2 cup chopped flat-leaf parsley

1/2 medium red onion, very thinly sliced

8 packed cups baby greens, such as arugula or kale (about 6 ounces)

Preheat the oven to 400°. In a large saucepan, heat 1 tablespoon olive oil. Add the quinoa and toast over moderate heat, stirring, for 2 minutes. Add 3 cups of water, season with salt and bring to a boil. Cover and simmer the quinoa for 15 minutes. Remove from the heat and let stand for 10 minutes. Using a fork fluff the quinoa, spread it out on a baking sheet and refrigerate until it is chilled, about 20 minutes. Meanwhile, on a baking sheet, toss the sweet potatoes with 1 tablespoon of the olive oil and season with salt and pepper. Roast for about 20-25 minutes, stirring once, until golden and softened. Let cool. In a large bowl, whisk the remaining 6 tablespoons of olive oil with the vinegar; season with salt and pepper. Add the quinoa, sweet potatoes, apples, parsley, onion and greens and toss well. Serve right away.