



**GOOD
FOOD**

S T O R E

Quinoa & Sweet Potato Salad

- 1/4 cup quinoa
- 1/2 cup water or vegetable stock
- 2 tablespoons champagne vinegar
- 1 tablespoon roasted sesame oil
- 1 teaspoon honey
- 1 teaspoon soy sauce
- 1 teaspoon grated fresh ginger
- 1/4 cup orange juice
- 1 cup sweet potato or yam, finely diced
- 3/4 pound baby arugula or mixed greens
- 1/3 cup chopped chives
- 2 tablespoons pine nuts, toasted

Yield: 6 servings

Rinse quinoa and stir into 1/2 cup water or vegetable stock in small saucepan. Boil four minutes, then simmer until all liquid is absorbed. Fluff gently and set aside to cool.

In a small bowl whisk together the vinegar, oil, honey, soy sauce, orange juice and grated ginger. Set aside.

Place the sweet potato in a steamer over boiling water and steam for 3 minutes, until firm-soft. Rinse in cold water to stop cooking, then place between sheets of paper towel to dry.

In serving bowl, combine sweet potato, cooled quinoa, chives, pine nuts and 3 tablespoons of vinaigrette. Refrigerate for at least an hour.

Toss greens with remaining vinaigrette and place equal portions on four plates. Place equal portions of salad on the greens and serve.