

Saturdays

with the

Chef

Stone Fruit Quinoa Salad

- 2 Cups Cooked Quinoa
- 2 Each Peaches
- 2 Each Nectarines
- 4 Each Plums
- 3 Each Green Onions
- 3 TBS Chopped Red Onion
- 1 TBS Toasted Sesame Seed
- 1/4 Cup Toasted Sliced Almonds
- 1/4 Cup Dried Cranberries
- 1/4 Cup Chopped Parsley
- 1 Bunch Mint - finely chopped
- 1 Bunch Basil - finely chopped
- 2 TBS Apricot Balsamic Vinegar
- 2 TBS Lemon Olive Oil
- Salt and Pepper to Taste

1. Slice stone fruit into large chunks and place in a bowl with a pinch of salt and 2 TBS Apricot Balsamic. Let sit while heating your pan.
2. Add Lemon Olive Oil to pan and quickly sear fruit on each side. Fruit should start to caramelize but not burn.
3. Remove from the pan and cool and chop into small cubes.
4. Add remaining ingredients and finish with salt and pepper to taste.
5. Serve salad with a fresh drizzle of Apricot Balsamic Vinegar.

