

Subee's Kitchen

Quinoa Salad with Roasted Sweet Potatoes



Serves 4-6

- 1 cup white or tri-color quinoa, rinsed in a sieve
- 1 large sweet potato, peeled and cut into ½" cubes
- 4 tablespoons extra virgin olive oil, divided
- ⅓ cup slivered almonds or pine nuts
- 2 tablespoons apple cider vinegar
- 2 teaspoons honey or maple syrup
- 1 teaspoon kosher salt, divided
- ¼ teaspoon freshly ground black pepper
- ½ teaspoon ground cumin
- ½ teaspoon cinnamon
- ⅓ cup dried cranberries
- 4 scallions, thinly sliced crosswise

Preheat oven to 400°F. Place the quinoa and 2 cups water into a small saucepan; bring to boil, then simmer covered for 15 minutes until water is absorbed. Turn off heat and let the quinoa sit covered in the pan.

Place sweet potato cubes onto a baking sheet; drizzle with 1 tablespoon olive oil and toss to coat. Sprinkle with ½ teaspoon kosher salt. Bake for about 25 minutes. (You should be able to pierce the cubes easily with a fork.)

Place the slivered almonds or pine nuts in a small pan over medium heat and stir/toss until lightly toasted. Set aside.

To make the dressing, in a small bowl whisk together the remaining 3 tablespoons olive oil, cider vinegar, honey, remaining salt, pepper, cumin and cinnamon.

Transfer quinoa to a large bowl and fluff with a whisk. (Can be the same whisk that you used for the dressing.) Add half of the dressing to the quinoa and mix with the whisk; add more to taste. Add the sweet potatoes, almonds or pine nuts, cranberries and scallions and mix gently with a spoon or spatula. Serve at room temperature. (But also good cold.)

Recipe can be doubled. Covered and refrigerated, will keep for several days.

