

## QUINOA SALAD

1-1/2 cups quinoa  
¼ cups diced radish  
¾ cup finely chopped green bell pepper  
¾ cup finely chopped red bell pepper  
¾ cup chopped shallots (green onions)  
¾ cup chopped celery  
¼ cup finely chopped fresh coriander  
2 tablespoons olive oil  
3 tablespoons red wine vinegar  
Salt & Pepper to taste

In a bowl wash quinoa in at least 5 changes cold water, rubbing grains and letting them settle before pouring off most of water, until water runs clear and drain in a large fine sieve.

In a saucepan of salted boiling water cook quinoa 10 minutes. Drain quinoa in sieve and rinse under cold water. Set sieve over a saucepan of boiling water (quinoa should not touch water) and steam quinoa, covered with a kitchen towel and lid, until fluffy and dry, about 10 minutes (check water level in kettle occasionally, adding water if necessary).

Transfer quinoa to a large bowl and cool. Add remaining ingredients and toss well.