

Orange Ginger Quinoa Salad

1 cup quinoa, well rinsed and drained
2 cups water
salt
1 medium zucchini, julienned
6 scallions, sliced
A large handful of mint leaves, chiffonaded
2 or 3 handfuls of dried cranberries
2 handfuls of pistachios
zest and juice from from two oranges
generous dash of cardamom
1 teaspoon ginger juice
1 tablespoon lime juice
olive oil
salt
pepper

Put the water into a pan and bring it to a boil, add the quinoa, reduce to a simmer and cook, covered, until the water is absorbed and the spiral germ is apparent. Remove from heat and put into a large bowl and toss to cool.

Once the quinoa is cool add the mint, cranberries, pistachios, zucchini, and scallions. Whisk together the orange juice, zest, cardamom, ginger juice, lime juice, olive oil to form the vinaigrette. Taste and add salt and pepper as needed. Toss the salad with the vinaigrette, chill and serve.