

Quinoa Salad

Makes 9- ½ cup servings

1 cup quinoa (2 cups water)
½ cup golden raisins
2 tablespoons sesame oil
2 tablespoons canola oil
¼ cup thinly sliced green onions
½ cup roasted peanuts
¾ cup mandarin orange sections
1 ½ tablespoons chopped fresh mint
2 teaspoons grated orange zest

1. In saucepan, combine water with quinoa and bring to a boil. Reduce heat and cover. Let simmer for 10 minutes. After 10 minutes, remove the lid and add the raisins. Stir until no water remains in the bottom of the pan.
2. Spread the quinoa and raisins on a cookie sheet to let them cool.
3. Once quinoa is cool, combine it with the remaining ingredients in a bowl.
4. For best flavor, refrigerate overnight to let the flavors blend.