



*Quinoa Salad with Apple Cider Vinaigrette*



*the Combi Wave™ 3 in 1*

**Breville®**

# Quinoa Salad with Apple Cider Vinaigrette



Prep: 20 minutes / Cook: 20 minutes



Serves: 4



the Combi Wave™ 3 in 1

**1 cup (160g) red quinoa, rinsed and drained**  
**4 ounces (115g) cauliflower florets**  
**1 medium carrot, grated**  
**2 green onions, thinly sliced**  
**2 cups (18g) Italian parsley leaves, chopped**  
**5 ounces (140g) cherry tomatoes, halved**  
**¾ cup (85g) sliced almonds, toasted**  
**4 ounces (115g) feta, crumbled**

## Apple Cider Vinaigrette

**3 tablespoons (45ml) apple cider vinegar**  
**1 teaspoon honey**  
**1 teaspoon Dijon mustard**  
**¼ cup olive oil**  
**Kosher salt and freshly cracked black pepper**

## Method

1. Place quinoa in a large microwave safe bowl. Add 2 cups (480ml) of water and place on turntable.
2. Press MICROWAVE and set 100% for 15 minutes. Press START to begin cooking.
3. Let stand for 5 minutes then stir and cool to room temperature.
4. Place cauliflower in microwave safe bowl with 1 tablespoon water, cover with vented lid or plastic wrap and place on turntable. Press FOOD MENU and select COOK, then SOFT VEG, 4 ounces. Press START to begin cooking, stirring halfway through. Cool to room temperature.
5. When quinoa and cauliflower are cool, place in large bowl with carrot, green onion, parsley, cherry tomatoes, almonds and feta.
6. Make Apple Cider Vinaigrette: Whisk vinegar, honey, mustard and olive oil in small bowl.
7. Pour Apple Cider Vinaigrette over salad, season with salt and pepper and toss to combine. Serve cold or at room temperature.