**Quinoa Marco Polo**

Recipe: Melissa Schenker / *Foodie for Two*  
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Serves two foodies  
Total Cooking Time: 20 minutes  
Total Prep Time: 10 minutes

**Ingredients:**

*Walnut Dijon Vinaigrette*
- 4 tablespoons walnut oil
- 1 teaspoon good white vinegar (white balsamic or Pinot Grigio)
- 1 ½ teaspoons stone ground mustard
- ¼ teaspoon honey or agave nectar
- 1/8 teaspoon salt
- 1/8 teaspoon pepper

*Quinoa*
- 1 cup Quinoa grains (yields about 2 cups cooked)
- 1 ¼ cups water

*Vegetable Mixture*
- ½ cup thinly sliced red onions, cut into thirds
- 6 to 7 broccoli florettes, sliced (fresh or frozen)
- 3 tablespoons raisins
- ½ cup walnuts (toasted), broken into pieces
- 2 to 3 tablespoons olive oil
- ½ teaspoon salt
- 1/8 teaspoon pepper

**Directions:**

*Walnut Dijon Vinaigrette*

Add all ingredients to a small blender and pulse a few times until well emulsified. If you have it, use your immersion blender with the small blender attachment to make the dressing.

*Quinoa*

Bring water to boil and add stir in the quinoa. Cover, reduce heat and let simmer for 15 minutes. Turn heat off and let sit for 5 minutes and fluff with a fork. Add 1 tablespoon of the Walnut Dijon vinaigrette and stir well to coat all the grains.

*Vegetable mixture*

While the quinoa is cooking, start the vegetables. In a medium skillet over medium heat, add 1 ½ tablespoons olive oil. Add the sliced onions, ¼ teaspoon salt, a pinch of pepper and sauté until onions are translucent, about 7 minutes. Add the broccoli, raisins and walnuts along with a good drizzle of olive oil and a pinch of salt and pepper. Stir well and sauté for 5 minutes.

Add the cooked quinoa to the vegetable mixture along with 2 tablespoons of the vinaigrette and stir well. Transfer to a serving bowl and let cool. Drizzle the remaining vinaigrette over the salad and serve.

If using fresh broccoli, blanch the florettes in salted boiling water for 1 ½ minutes. Drain and run under cold water to stop the cooking. Cut into slices.

Quinoa Marco Polo can be served hot or cold. Can be made one day ahead – cover and refrigerate; reserve remaining vinaigrette and dress before serving.