

Quinoa Siman Salad

Recipe By *Reva (Blander) Yaffe*



Cooking and Prep:  30
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian,
Gluten Free

This salad is inspired by the Simanim – hence the name Siman Quinoa Salad...there are beets, carrots, and dates with a really yummy pomegranate dressing. Sweet, tangy, crunchy, soft...perfect combo in your mouth.

Ingredients (16)

Salad

- 1 cup quinoa, uncooked
- 2 cups water
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 large red beet (or 2 small), roasted
- 1 large yellow beet (or 2 small), roasted

- 3/4 cup chopped dried dates
- 1 carrot, shredded
- 3/4 cup frozen peas, defrosted

Dressing

- 2 tablespoons pomegranate jelly (raspberry jelly can be used if you can't find pomegranate)
 - 2 tablespoons **Tuscanini Balsamic Vinegar**
 - 1/3 cup oil
 - 1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**
 - 3 teaspoons **Gefen Honey**
 - 2 teaspoons **Haddar Kosher Salt**
 - 1/4 teaspoon pepper
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Start Cooking

Prepare the Quinoa

1. Place the quinoa, salt, pepper and water in a pot and bring to a boil. Lower to a simmer and let cook covered for about 20 minutes, until the water evaporates. Set aside in a bowl to cool.

Prepare the Salad

1. Cut the roasted beets into cubes and add to quinoa. Add in the chopped dates, shredded carrots and peas.
2. In a separate bowl, or in a food processor, whisk or process the ingredients for the dressing.
3. Pour over the salad.