

# Roasted Tomato Quinoa Salad

Recipe By *Estee Kafra*



Cooking and Prep:  1  
h 45 m

Serves:  10

Contains:  

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat

**Diet:** Vegetarian, Gluten Free,  
Low Carb, Sugar Free, Vegan,  
Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

This salad was a result of too many tomatoes sitting in the fridge, along with a few requests for a new quinoa salad recipe. It seems that the quinoa rage is far from over, and being that it is healthy and so versatile, its popularity isn't diminishing too fast.

## Ingredients (10)

### Salad

- 3 cups cherry tomatoes
- 2 tablespoons **Bartenura Extra-Virgin Olive Oil**
- Haddar Kosher Salt** for sprinkling

- Montreal steak spice, for sprinkling
- 1 cup raw quinoa
- 4 cups baby spinach leaves or any salad green of your choice

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## Dressing

- 1/3 cup **Bartenura Extra-Virgin Olive Oil**
  - 3 cloves garlic, minced (or 3 cubes)
  - 1/4 cup freshly chopped parsley, or 3 cubes **Dorot Gardens Frozen Parsley**
  - 1/2 teaspoon **Haddar Kosher Salt**, or to taste
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## Start Cooking

### For the salad

1. Preheat oven to 400°F (200°C).
2. Place the tomatoes on a baking sheet and toss with olive oil. Sprinkle generously with kosher salt and Montreal steak spice.
3. Place in oven and let roast for 10 minutes. Turn off oven and let them sit inside for 1 hour.
4. Combine the ingredients for the dressing and toss with the roasted cherry tomatoes.
5. Meanwhile, cook the quinoa in salted water according to package directions. Don't forget to rinse it well before you cook it. Let the quinoa cool to room temperature.
6. Toss the salad greens, cooked quinoa, and roasted tomatoes in a bowl. Taste and adjust seasoning if necessary.

### Tip:

I like to use the cherry tomatoes that come in assorted colors to add interest and color to this salad. If making the salad a day ahead, add the spinach or lettuce right before serving.