

RED QUINOA SALAD WITH ROASTED BEETS

(from the Bewitching Kitchen)

for ginger-orange vinaigrette

1/8 cup rice vinegar
1/8 cup fresh orange juice
1 tsp orange zest
1 Tbs sugar
1 Tbs grated ginger
1/4 cup grapeseed oil
salt and pepper to taste

for salad:

1 cup red quinoa, rinsed
2 medium beets, peeled and cut in large chunks
olive oil
salt and pepper
2 celery stalks, diced
fresh mozzarella cheese, diced
walnut pieces, toasted

Place the rinsed quinoa in a rice cooker, add 2 cups of water and a little salt. Cook, adding a little more water if when the machine turns off you think the quinoa is too crunchy for your taste. It should be ready in 15 to 20 minutes. Fluff the quinoa with a fork, and let it cool. Reserve.

In a medium bowl, place the pieces of beets, add a little olive oil just enough to coat the pieces, season with salt and pepper. Transfer the pieces to a baking sheet, and place in a 400 – 420 F oven to roast until done (about 40 minutes, depending on the size). Reserve.

Prepare the vinaigrette by mixing the vinegar, orange juice and zest and the sugar, until the sugar dissolves. Add the oil slowly to form an emulsion, and season with salt and pepper. You won't need to use it all, save the leftover in the fridge, it keeps for about 1 week.

Assemble the salad by mixing all the ingredients and adding as much dressing as you like. Adjust seasoning, and serve.