

QUINOA SALAD

with lime pesto vinaigrette



Preparation : 15 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

Ingredients : 4-6

- 1 red onion, quartered - 150 g cherry tomatoes, halved - 1 avocado, diced - 700 ml hot water - 300 g quinoa - ½ cucumber, diced - 200 g chickpeas, drained - 1 cube vegetable stock - basil leaves - LIME PESTO VINAIGRETTE: - 8 g chives - 8 g basil - 2 limes - 1 ½ tbsp olive oil - 1 tbsp pesto (see recipe) - salt, pepper

1. Place the red onion in the metal bowl. Run the EXPERT programme 15 seconds/speed 13 (without heating). Set the red onion aside.

2. Put the hot water, stock cube and quinoa in the metal bowl; run the EXPERT programme, 20 minutes/speed 1A/110 °C.

3. When the quinoa is cooked, remove from the bowl and run it under cold water to cool and drain. Combine the chickpeas, tomatoes, avocado, cucumber and red onion with the quinoa. Season with the lime pesto vinaigrette; stir well. Serve chilled like tabbouleh; garnish with basil leaves.

LIME PESTO VINAIGRETTE

1. Juice the limes, mix the juice with the olive oil, season and add 1 tbsp pesto.

2. Wash and finely slice* the chives and basil; mix with the vinaigrette.

