

Quinoa salad with cherry tomatoes and tarragon, kalamata olives and sundried tomatoes.

Recipe for 4 persons

Description

Quinoa salad decorated with chives, tarragon and cherry tomatoes, sundried tomatoes and olives.

Note

Make this salad a little ahead of time to make sure it macerates properly.

Ingredients

For the cauliflower couscous

- 500 Ml Quinoa
 - 1 Box(es) Cherry tomatoes
 - 0.50 Bunch(es) Chives
 - 15 Unit(s) Pitted black olives
 - 1 Unit(s) Lemon
 - 0.50 Unit(s) Tarragon
 - 2 Unit(s) French shallot
 - 30 Ml Olive oil
 - 30 Ml Parsley
 - 6 Unit(s) Sundried tomatoes
 - 750 Ml Vegetable stock
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- Olive oil
 - Salt and pepper

Preparation

- Preparation time **25 mins**

General preparation

Bring the vegetable stock to boil and poach the quinoa for 10 minutes. Cut the heat and let it rest, with a lid, for an additional 10 minutes. Zest the lemons and squeeze to get the juice. Chop the shallots, olives, sundried tomatoes and chives. Cut the cherry tomatoes into quarters. Keep 3 cherry tomatoes, a few tarragon leaves to finish the plate.

For the salad

Add all the ingredients to the quinoa salad once it has gone from hot to warm. Season with salt and Pepper. Add a drizzle of olive oil.

To serve

Ideally in a sombrero plate (hollow), place your mix quinoa salad, complete with a few tarragon leaves and halved cherry tomatoes decoration, add a drizzle of olive oil.

Bon appétit!