

Quinoa Salad with Dried Cherries and Pistachios



Ingredients	Amount
Quinoa or Quinoa and wild rice mix	1 Cup
Radicchio, cored and thinly sliced	1/2 head
Balsamic Vinegar	1/4 Cup
Extra-Virgin Olive Oil	2 Tbsp
Dried Tart Cherries or Cranberries	1/4 Cup
Pistachios or Roasted Almonds, chopped	1/4 Cup
Fresh Flat-Leaf Parsley, chopped	3 Tbsp
Sea Salt	1 tsp
Freshly ground pepper to taste	

Directions

Quick quinoa according to package directions. Allow quinoa to cool slightly and transfer to a large bowl and fluff with a fork to separate grains.

Add radicchio, olive oil, cherries/cranberries, pistachios/almonds, and parsley to bowl with warm quinoa and stir to mix well. Season with salt and pepper. Serve warm or at room temperature.