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## **QUINOA AND VEGETABLE SALAD WITH TAHINI DRESSING**

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- 1 cup quinoa
- 1 cup frozen shelled edamame
- 1/3 cup tahini (sesame seed paste)
- 2 tablespoons fresh lemon juice
- 2 teaspoons grated fresh ginger
- 1 teaspoon honey
- Kosher salt and black pepper
- 1 bunch watercress, trimmed (about 4 cups)
- 1 pound raw beets (about 2 medium), peeled and coarsely grated
- 8 radishes, thinly sliced

- Cook the quinoa according to the package directions. Transfer to a plate or rimmed baking sheet and refrigerate until cool. Cook the edamame according to package directions.
- Meanwhile, in a small bowl, whisk together the tahini, lemon juice, ginger, honey, 1/2 cup water, 1/2 teaspoon salt, and 1/4 teaspoon pepper.
- Divide the watercress, beets, radishes, edamame, and quinoa among plates and drizzle with the dressing.