

Asparagus and Quinoa Salad with Black Olive Vinaigrette

From Nancy Kekst

Ingredients:

12 spears asparagus
olive oil
Salt and pepper
2 cups quinoa
8 ounces aged goat cheese, shaved
¼ cup chopped parsley leaves
1 Tbs. red wine vinegar
2 Tbs. olive oil
5 nicoise olives
1 roma tomato, sliced
parsley sprigs for garnish

Directions:

Heat grill. Brush asparagus with olive oil and season with salt and pepper, to taste. Grill on both sides until just cooked through, about 2 minutes on each side. Remove from grill and cut in half.

Bring 8 cups of salted water to a boil. Add quinoa and cook until soft. Drain and rinse with cold water and drain again. Place the quinoa in a medium bowl and add red wine vinegar, olive oil, parsley, and ¼ cup of olive vinaigrette. Stir to combine. Place on plate and top with goat cheese, asparagus, whole nicoise olives, sliced tomato and parsley sprigs.

Black Olive Vinaigrette:

¼ cup aged sherry vinegar
1 Tbs. Dijon mustard
½ tsp. chile de arbol
½ cup pitted nicoise olives
½ cup olive oil

Combine vinegar, mustard, chile powder, olives, and olive oil in a blender and blend until smooth.