

BROCCOLIQUINOA SALAD

(inspired by **Tanya Sichynsky's Veg**)

1 /2 cup quinoa, rinsed
1 lemon
3 tablespoons olive oil
1 tablespoon Dijon mustard
1 tablespoons honey
2 tablespoons Calamansi vinegar (or substitute apple cider vinegar)
1 small head broccoli
1 green, tart apple
1 /3 cup toasted pecans, roughly chopped
1 /4 to 1 /2 cup dried cranberries
feta cheese crumbled, amount to taste
salt and black pepper

Bring a medium pot of water to a boil over high heat and season with salt. Add the quinoa, then reduce heat to maintain a simmer. Cook until plump and tender, about 15 minutes. Transfer to a fine-mesh sieve, rinse with cool water and drain well. While the quinoa cooks, finely grate the zest of the lemon into a large bowl, then cut the lemon in half. Add the oil, mustard, honey and vinegar, plus the juice of ½ lemon and whisk together. Season with salt and pepper to taste.

Finely chop the entire head of broccoli and add to the dressing. Chop the apple and then add to the bowl. Keep them in the fridge or room temperature for 10 minutes. Add the cooked quinoa, feta cheese, nuts and cranberries and toss to combine. Taste and adjust seasoning, if needed. A final squirt of lemon juice is always nice...