

## QUINOA SALAD WITH ROASTED TOMATOES, CHICKPEAS AND POMEGRANATE

2 tablespoons oil-packed sun-dried tomatoes, sliced; plus 1 tablespoon oil from the jar

3/4 cup quinoa (or bulgur), rinsed in cold water, drained

1 1/3 cups vegetable broth

Coarse sea salt, extra-virgin olive oil

12 oz (about 2 cups) cherry/grape tomatoes, tossed in olive oil and sea salt

1/2 cup walnuts, toasted until golden and fragrant, coarsely chopped

1/4 cup slivered almonds, toasted until golden and fragrant

3/4 cup pomegranate arils (\*see note below)

1 cup cooked chickpeas

1/3 cup green onions, sliced

1/3 cup parsley or cilantro, chiffonade

1/3 cup fresh mint leaves, chiffonade

### Dressing

2 1/2-to-3 tablespoons pomegranate molasses

2 1/2 tablespoons fresh lemon juice

1 1/2 tablespoons olive oil

1/4 teaspoon red Aleppo pepper

Salt and black pepper, to taste

If quinoa has not been pre-rinsed prior to packaging, then soak the grains in water for a few hours; changing the water a couple of times.

Prepare quinoa: bring vegetable broth, reserved oil from the sun-dried tomatoes jar and salt to a boil. Add quinoa or bulgur; stir to coat. Bring to a boil again, reduce to simmer, cover, and cook 15-20 minutes (20-30 min for bulgur) until all water is absorbed. Cooked quinoa germs will look like tiny curls. Turn off heat, cover with a towel and let stand 10 minutes. Gently fluff with fork and set aside to cool.

Meanwhile, broil tomatoes in the oven with some olive oil and sea salt until they just start to pop and are slightly charred. Transfer to a bowl, reserving all the juices.

Prepare dressing by whisking all ingredients together.

Assemble salad: combine cooked quinoa/bulgur, sun-dried tomatoes, roasted tomatoes, walnuts, almonds, pomegranate arils, chickpeas, green onion, cilantro and mint. Toss in dressing or pass alongside salad. Serve warm, at room temperature or cold.