



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

**VEGETARIAN
GLUTEN-FREE**

Quinoa Salad with Summer Squash

OVERVIEW

Prep Time: 20 minutes
Total Time: 45 minutes

INGREDIENTS

1½ cups quinoa (cooked)
2 medium green zucchinis
1 medium yellow zucchini
2 Tbsp. olive oil
1 tsp. cumin
¼ tsp. chilli flakes
½ cup green onion (sliced)
½ cup almonds (toasted, chopped)
⅓ cup feta (crumbled)
Salt and pepper to taste

For the vinaigrette:

2 Tbsp. olive oil
1 Tbsp. cider vinegar
1 tsp. honey
Pinch of pepper

DIRECTIONS:

1. Pre-heat oven to 400 °F.
2. Slice zucchinis into half moon shapes that are about half an inch thick. Toss with olive oil, salt, pepper, chilli flakes, and cumin. Spread out evenly over a baking tray. Bake in pre-heated oven for 10–15 minutes or until the zucchini starts to brown.
3. For the vinaigrette: add olive oil, cider vinegar, honey, and pepper into a jar. Place lid and shake well.
4. In a large bowl, put the cooked quinoa, roasted zucchini, half the green onion, and half of the almonds. Mix well.
5. Drizzle vinaigrette over the salad.
6. Garnish with the remaining green onion, almonds, and the feta.

