



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Quinoa, Beet, and Arugula Salad

We loved this super summer salad our friend Jeannie brought over for Lisa's Birthday Party this year. Give it a try and let us know what you think! Don't worry if you don't have any red quinoa, it looks very pretty using ordinary quinoa. The Arugula gives it just the right spicy flavor, too.

INGREDIENTS:

1/2 pound beets, peeled and sliced

1 cup red quinoa (We used ordinary quinoa and it was fine)

2 cups water

1/2 cup olive oil

1/2 cup red wine vinegar (or cider vinegar good also)

1 1/2 teaspoons white sugar or a little Agave sweetener

3 cloves garlic, crushed

1 teaspoon salt

1/4 teaspoon ground black pepper

2 green onions, sliced

3 ounces arugula, chopped (We used more)

5 ounces goat cheese or feta , crumbled

Cook Beets and set aside.

Bring quinoa and 2 cups water a saucepan over high heat. Reduce the heat to medium-low, cover, and simmer until the quinoa is tender and the liquid has been absorbed, about 15 minutes.

While the quinoa is cooking, whisk olive oil, red wine vinegar, sugar, garlic, salt, and black pepper together in a large bowl.

Remove quinoa from heat, then immediately add half of the vinegar dressing while fluffing the quinoa with a fork; reserve remaining dressing. Cover and refrigerate quinoa until cool, at least 1 hour.

Stir green onions, arugula, goat cheese, beets, and remaining dressing into cooled quinoa mixture. Toss lightly before serving.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes