

## **Lemony Dill Quinoa Salad**

Makes 5 cups

Half a bunch (about ½ lb) asparagus, cut on the bias in 1 ½ inch pieces

2-3 cups cooked and cooled red quinoa

3 radishes, sliced into matchsticks

1 package (6 oz) tricolor tomatoes, each sliced in half

1 ½ tablespoons chopped fresh dill

Zest and juice of half a lemon

¼ cup shredded Parmigiano-Reggiano

Salt and pepper to taste

### **For the vinaigrette:**

1/3 cup sunflower oil

1 tbsp freshly chopped parsley

1 tablespoon fresh thyme leaves

1 tablespoon minced garlic

Juice of 1 fresh lemon

Salt and pepper to taste

1. Blanch the asparagus in a pot of salted, boiling water until desired doneness. Drain.
2. Make the vinaigrette: Whisk together the vinaigrette ingredients in a small bowl; season to taste with salt and pepper.
3. Add the asparagus, quinoa, radishes, tomatoes, vinaigrette, dill, lemon zest and juice, and cheese to bowl. Season with salt and pepper. Toss to combine. Serve chilled.

*Recipe courtesy of Wegmans Chef Llewellyn Correia*

*For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>*



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