



# Cranberry and Cilantro Quinoa Salad



Prep  
10 m

Cook  
20 m

Ready In  
2 h 30 m

allrecipes!



Target  
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Recipe By: Alison

"I got this recipe from the restaurant my dad built. I love the unique way of cooking the quinoa and the great combinations of the flavors."

## Ingredients

- |                                     |                                       |
|-------------------------------------|---------------------------------------|
| 1 1/2 cups water                    | 1/4 cup chopped fresh cilantro        |
| 1 cup uncooked quinoa, rinsed       | 1 lime, juiced                        |
| 1/4 cup red bell pepper, chopped    | 1/4 cup toasted sliced almonds        |
| 1/4 cup yellow bell pepper, chopped | 1/2 cup minced carrots                |
| 1 small red onion, finely chopped   | 1/2 cup dried cranberries             |
| 1 1/2 teaspoons curry powder        | salt and ground black pepper to taste |

## Directions

- 1 Pour the water into a saucepan, and cover with a lid. Bring to a boil over high heat, then pour in the quinoa, recover, and continue to simmer over low heat until the water has been absorbed, 15 to 20 minutes. Scrape into a mixing bowl, and chill in the refrigerator until cold.
- 2 Once cold, stir in the red bell pepper, yellow bell pepper, red onion, curry powder, cilantro, lime juice, sliced almonds, carrots, and cranberries. Season to taste with salt and pepper. Chill before serving.



**Carrots Peeled Baby**

2 lb For \$3.00 -  
expires in 4 days

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