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Quinoa Salad with Ice Wine Glazed Salmon and Raspberry Champagne Vinaigrette

Servings: Makes 2-3 servings. Can easily be doubled.

Raspberry Champagne Vinaigrette:

1 tbsp Salt Spring Island Artisan Vinegar Raspberry Champagne Vinegar
2 tbsp extra virgin olive oil
1/2 tsp liquid honey
salt and pepper

Salad:

1 1/2 cups cooked and cooled quinoa (from 1/2 cup uncooked quinoa – white, red, or a combination)
1/2 cup diced red and/or yellow bell pepper
1/2 an apple, diced
100g SeaChange Ice Wine Glazed Smoked Salmon
35g (1 1/4 oz) chopped spinach
50g (1.7 oz) soft goat cheese (chèvre), crumbled
1/4 cup coarsely chopped toasted cashews

Preparations:

In a jar with a tight-fitting lid, combine all the vinaigrette ingredients and shake vigorously until combined and slightly thickened.

In a large bowl, toss together the quinoa, bell peppers, apple, and spinach. Pour over the vinaigrette and toss to combine. Open the package of Ice Wine Glazed Smoked Salmon with scissors and drain off the juice. Flake the salmon into small pieces with your fingers and add to the quinoa mixture along with the crumbled goat cheese. Fold gently to combine. Sprinkle with the toasted cashews just before serving.

The salad can be made several hours or up to one day ahead: follow the recipe as above but keep the spinach and toasted cashews separate. Just before serving, fold in the spinach and top with the cashews.