

Samfuego's Triple Citrus Herbed Quinoa Salad with Spicy Orange-Ginger Vinaigrette

1c Quinoa, uncooked

1 lrg Blood Orange

1 lrg Cara Orange

1 lrg Valencia Orange

1/4c Italian Parsley

1/4c Tarragon

1/4c Mint

Spicy Orange-Ginger Vinaigrette:

1c Orange Juice

1in Peeled Ginger

3tbl Samfuego's Prickly Habanero Hot Sauce

1/4c Red Onion

1tbl Dijon Mustard

1tbl Agave Nectar

1/2c Olive oil

Salt and Pepper to taste

Cook Quinoa as per package instructions

While quinoa is cooking, add all ingredients (except olive oil) to a blender or food processor. Begin blending while slowly pouring in the olive oil and increasing the blender speed to high. Blend until smooth. Taste and check the salt content and adjust to taste.

Fluff the quinoa with a fork and allow to cool in the refrigerator. Once cool add the oranges and all the herbs and toss. Add the vinaigrette and toss gently. Be careful to not over dress the salad!!