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## Quinoa and Peach Salad with Curry Vinaigrette

By Susie Iventosch



Dessert Category Winner Teresa Goodfello Photos Erika Boehnke

### INGREDIENTS

- 1 1/3 cups quinoa, rinsed and drained several times until the water runs clear Kosher salt
- 5 O'Henry freestone peaches from the Moraga Farmers' Market
- 1 jalapeno chile, seeded and diced
- 3 scallions, including an inch of the greens, thinly sliced
- Curry vinaigrette (see recipe below)
- 1/3 cup slivered almonds, toasted

### DIRECTIONS

Bring 3 cups of water to a boil, add 1/2 teaspoon salt and the quinoa. Lower the heat, cover the pan, and simmer until the liquid is absorbed and the spiral of the germ is visible, approximately 15 minutes. Set off the heat, covered, for 15 minutes or more, then fluff with a fork. Let cool to room temperature before adding other ingredients. Peel and cut four of the peaches into 3/4-inch dice, and reserve the fifth peach to slice and use for garnish. Gently mix together the quinoa, peaches, chile, scallions, and vinaigrette. Chill well before serving. Toasted almonds should be stirred in or

sprinkled on top just before serving. Garnish with peach slices and sprigs of cilantro.

### Curry Vinaigrette

#### INGREDIENTS

1 large clove of garlic Salt  
2 Tablespoons plain yogurt  
2 teaspoons (or more, to taste) curry powder  
1 1/2 Tablespoons fresh lemon juice  
5 Tablespoons extra virgin olive oil  
2 Tablespoons finely chopped cilantro

#### DIRECTIONS

Pound the garlic and 1/4 teaspoon salt in a mortar until smooth. Combine with the yogurt, curry, and lemon juice in a small bowl. Add the oil a tablespoon at a time, whisking continuously until the mixture comes together. Let stand for 15 minutes, then stir in the cilantro. Adjust seasonings if needed.



Reach the reporter at: [suziven@gmail.com](mailto:suziven@gmail.com)

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