

Green Goddess Salad

Adapted from: Kulsum Kunwa (*Journey Kitchen*)

Prep time: 10 minutes

Cook time: 20 minutes

Total time: 30 minutes

Serves: 1 large salad



Ingredients

For Salad:

1 cup quinoa, cooked as per instructions
1 avocado, cubed
¼ cup pistachio, slivered
½ cup fresh peas, or thawed frozen peas
1 tbsp of lime or lemon juice
few sprigs of fresh mint
handful of fresh basil

For Pesto:

¼ cup coriander leaves

¼ cup basil
2 tbsp pistachios
1 tsp. lime/lemon juice
2 tbsp. EVOO
¼ avocado for vegan version or 2 tbsp.
creamy goat cheese
½ green chili, or to taste (optional)
salt and pepper to taste

Instructions

1. Blend the ingredients for pesto in a food processor and put aside.
2. Boil the quinoa (1 cup raw quinoa, 2 cups water) and let cool.
3. Mix the peas, avocado, quinoa, lime juice, and pesto.
4. Sprinkle with pistachios, fresh mint, and basil.
5. Serve at room temperature and enjoy!