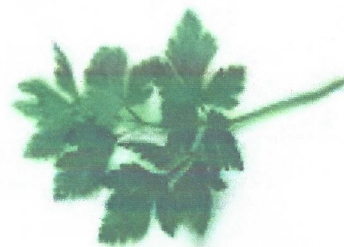


BOULDER GARDEN

PARSLEY WALNUT PESTO QUINOA SALAD

Ingredients

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| 1 cup water | 1 cup diced grape tomatoes |
| ½ cup quinoa | 1 cup diced cucumber, seeded |
| 1-2 cups broccoli florets | ¼ cup sliced leeks |
| 2 cups Italian parsley, chopped fine | ½ cup crumbled gorgonzola cheese,
divided in two |
| ½ cup walnuts, chopped fine | ½ tsp kosher salt |
| 6 tablespoons olive oil
(or can use 3 T walnut oil and
3T olive oil oil) | 2-3 cloves of garlic, minced |
| 2 tablespoons balsamic vinegar | |



Directions

1. Bring water and quinoa to boil in a saucepan. Reduce heat to medium-low, cover, and simmer until quinoa is tender and water is absorbed, 15-20 minutes. Cool to room temperature
2. In a separate pan, steam broccoli florets to just tender, 2 to 4 minutes.
3. In a food processor, make the pesto by pureeing the parsley, walnuts, and oil.
4. Add balsamic vinegar, garlic, salt, and ¼ cup gorgonzola.
5. Stir quinoa, broccoli, tomato, cucumber, leeks, and remaining gorgonzola together in a large bowl. Mix the pesto and the quinoa and toss to coat completely. Can be served at room temperature or chilled.