Grilled Garden Quinoa with Grilled Shrimp

1 cup quinoa, rinsed
2 cups water
2 T extra virgin olive oil
1/4 tsp sea salt
1/4 tsp fresh cracked black pepper
1 fire-roasted red bell pepper, peeled and diced
3 large kale leaves, lightly grilled and chopped
3-5 large radicchio leaves, lightly grilled and chopped
3 green onions, grilled and chopped

2 pounds uncooked, jumbo peeled and deveined shrimp, fresh or thawed
2 T extra virgin olive oil
3 cloves garlic, minced
1/4 tsp sea salt
1/4 tsp black pepper

In a medium saucepan, bring water and quinoa to a boil. Cover, reduce heat, and simmer for 12 minutes until water is absorbed. Transfer cooked quinoa to a large bowl, drizzle with 2 tablespoons extra virgin olive oil and season with salt and pepper. Add roasted red peppers, grilled kale, radicchio, and green onions and gently toss ingredients together.

Preheat grill or grill pan to medium high heat. In small bowl, mix olive oil, garlic, salt and pepper. Brush olive oil mixture onto skewered, uncooked shrimp. Place skewers on hot grill and cook for about 3 minutes on each side or until no longer translucent. Serve quinoa with grilled shrimp skewers.

Recipe by Garden Chef Megan McCarthy