

Radish, Carrot and Dill Salad

1 cup quinoa
1 dash + 1 cup extra virgin olive oil
dash red wine vinegar
2 cups radishes, shredded
2 cups carrots, shredded
2 lemons, juiced
2 cloves garlic
1 tsp Dijon mustard
6 oz feta cheese, crumbled
2 T fresh dill, chopped
1 T fresh parsley, chopped
salt and pepper, to taste

Place quinoa in a sauce pot. Add 2 cups water, a dash of olive oil, vinegar and salt. Bring to a boil, reduce heat to simmer, and cook about 20 minutes. In a large bowl, mix together radishes, carrots, and 1 teaspoon of salt. Mix thoroughly.

To make dressing, combine lemon juice, garlic and mustard in a blender for 30 seconds. With the blender running, slowly drizzle olive oil in to emulsify. Add dressing, quinoa, feta, and herbs to the radishes and carrots. Mix thoroughly and season to taste. Serve immediately or refrigerate for up to 3 days.

Recipe by Garden Chef Julia LeRoy



ATLANTA BOTANICAL GARDEN