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Dawley Farm Village
at the Roundabout
cooksbakers.com

Summer Grain Salad

Serves 6-8

We love highlighting all the flavors found in summer harvests! This salad celebrates the seasonal beauty of fresh fruits and vegetables while in their prime. Substitute ingredients in and out as your garden evolves over time. Dive into this healthy and delicious meal-in-a-bowl extravaganza multiple times this season!

Salad Ingredients:

2 cups vegetable stock
1 cup uncooked quinoa
10-15 cherry tomatoes, halved
3-5 radishes, diced
1/2 English cucumber, diced
1/2 red onion, diced
1 red bell pepper, diced
(with ribs and seeds removed)
1 avocado, pitted and diced
1 peach, pitted and diced
1/2 cup cherries, pitted and diced
2 stalks celery, diced
2 ears fresh corn, kernels cut off the cob
2 tablespoons chives, finely chopped
1/4 cup fresh basil, torn
10-12 mint leaves, torn
8 oz white cheddar cheese, cubed

Dressing Ingredients:

1/4 cup olive oil
1 tablespoon red wine vinegar
1 lemon, juiced
1 small shallot, finely diced
1 teaspoon Dijon mustard
1 clove garlic
1/4 teaspoon Kosher salt
1/8 teaspoon black pepper

Directions:

1. In a medium pot, bring the vegetable stock to a boil, add the quinoa, cover, and reduce the heat to a low simmer for 15 minutes, stirring occasionally. Quinoa is done when all the liquid has been absorbed and the quinoa is tender. Remove from heat, fluff with a fork and set aside.
2. Prepare the rest of the salad ingredients. Halve the tomatoes, dice the radishes, cucumbers, red onion, red bell pepper, avocado, peaches, cherries and celery. Cut corn kernels off of the cob. Finely chop the chives. Tear the basil and mint. Cube the cheese.
3. Combine all of the dressing ingredients in a wide-mouthed jar and whisk until emulsified.
4. In a large salad bowl, toss all of the salad ingredients in the dressing until evenly coated. Serve immediately.