

Coastal Quinoa

TOTAL COOKING TIME: 30 minutes

1 1/2 C quinoa, rinsed
3 C vegetable broth
1 lb Dungeness crab meat, cooked and picked
1/2 C red bell pepper, finely chopped
1/2 C cucumber, finely chopped
1/4 C red onion, finely chopped
1/4 C fresh parsley, chopped
1/4 C fresh dill, chopped
1/4 C fresh chives, chopped

1/4 C toasted hazelnuts, chopped
1/2 C fresh pomegranate arils
1 lemon, zested and juiced
3 T olive oil
1 T white wine vinegar
1 T Pomegranate Grove tea, finely ground
1 † salt
1/2 † black pepper
1/4 † ground allspice

COOK THE QUINOA in the vegetable broth according to package instructions. Once cooked, fluff with a fork and let it cool to room temperature if serving cold or keep warm if serving hot.

IN A LARGE BOWL, combine the cooked quinoa, Dungeness crab meat, red bell pepper, cucumber, red onion, parsley, dill, chives, toasted hazelnuts, and fresh pomegranate arils.

IN A SMALL BOWL, whisk together the ground tea, lemon zest, lemon juice, olive oil, white wine vinegar, salt, black pepper, and allspice.

POUR THE DRESSING over the quinoa mixture and toss gently to combine.

SERVE IMMEDIATELY if you prefer warm or refrigerate for at least 30 minutes if you prefer it cold. Garnish with additional fresh herbs if desired.