



## Crispy Chickpea & Quinoa Salad

with Dried Cherries & Goat Cheese



20-30min



2 Servings

Dried cherries and goat cheese are a perfectly decadent combo to mix into a grain bowl. Protein-rich chickpeas are tossed with ras al hanout, a Middle Eastern spice blend, and then roasted along with shallots for a nice just-crispy texture. Throw quinoa, spinach, and a slightly sweet balsamic vinaigrette, into the mix and suddenly this grain bowl feels more like a treat than the healthy meal th...

## What we send

- cucumbers
- red quinoa
- canned chickpeas
- golden balsamic vinegar
- ras el hanout
- shallot
- baby spinach
- dried cherries

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- colander
- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 810.0kcal, Fat 44.0g, Proteins 22.0g, Carbs 83.3g



### 1. Pickle cherries

Preheat oven to 425°F with a rack in the upper third. Place **cherries** in a small heatproof bowl. Combine **1½ tablespoons of the vinegar** and **2 tablespoons water** in a small saucepan. Cover and bring to a boil. Pour vinegar mixture over cherries; cover the bowl with plastic wrap and let stand for 5 minutes. Rinse saucepan.



### 4. Toss chickpeas

Remove baking sheet from oven. Add **cooked quinoa** and **baby spinach** to **chickpeas** and **shallots**. Stir to combine.



### 2. Cook quinoa

In the same small saucepan, combine **quinoa**, **¾ cup water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until water is absorbed and quinoa is fluffy, 15-20 minutes. Remove from heat; let stand for 5 minutes. Uncover and fluff with a fork.



### 5. Make cherry vinaigrette

To the bowl with **cherries**, add **chopped shallots**, **remaining vinegar**, and **¼ cup oil**. Add **half of the vinaigrette** to baking sheet; stir to combine. Season with **½ teaspoon salt** and **¼ teaspoon pepper**.



### 3. Roast chickpeas

Rinse and drain **chickpeas**. Peel and finely chop **¼ cup shallot**, then thinly slice remaining shallot. On a rimmed baking sheet, toss **chickpeas**, **sliced shallots**, **2 teaspoons of the ras el hanout**, **1 tablespoon oil**, and **a pinch each salt and pepper**. Roast in upper third of oven until chickpeas are just crisp, about 15 minutes.



### 6. Assemble salad & serve

Trim ends from **cucumber** and finely chop. Spoon **chickpea-quinoa salad** into bowls and top with **half of the remaining vinaigrette**. Crumble **goat cheese** over top, then sprinkle with **cucumbers**. Serve **remaining dressing** on the side for drizzling over. Enjoy!