



Crispy Chickpea & Quinoa Salad

with Dried Cherries & Goat Cheese



20-30min



4 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

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

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- medium saucepan
- rimmed baking sheet

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 780.0kcal, Fat 42.0g, Proteins 20.0g, Carbs 83.0g



1. Pickle cherries

Preheat oven to 425°F with a rack in the upper third. Place **cherries** in a small heatproof bowl. Combine **¼ cup of the vinegar** and **¼ cup 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 medium saucepan, combine **quinoa**, **1½ cups water**, and **1 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 **½ cup oil**. Add **half of the vinaigrette** to baking sheet; stir to combine. Season with **¾ teaspoon salt** and **¼ teaspoon pepper**.



3. Roast chickpeas

Rinse and drain **chickpeas**. Peel and finely chop **½ cup shallot**, then thinly slice remaining shallot. On a rimmed baking sheet, toss **chickpeas**, **sliced shallots**, **1 tablespoon 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!