

Summer Squash Quinoa Salad—adapted from Bon Appetit Magazine; Serves 4-6 for an appetizer ... 2 for a lunch main course.

- ½ cup red quinoa, rinsed in a fine mesh sieve and drained
- 2 teaspoons salt
- 1 pound assorted summer squash
- 2 Tablespoons finely grated Parmesan cheese + ¼ cup shaved with a peeler
- 1 teaspoon finely grated lemon zest
- 2 Tablespoons fresh lemon juice
- 1 Tablespoon Sherry vinegar
- 6 Tablespoons extra-virgin olive oil
- ½ cup walnuts, toasted
- ½ cup flat leaf Italian parsley leaves, chopped loosely
- ¼ cup fresh basil leaves, julienned

Bring quinoa and 4 cups of water to a boil in a medium saucepan. Season with salt. Cover and reduce heat to medium-low, and simmer until quinoa is tender but not mushy, 12-15 minutes. Drain; return quinoa to hot sauce pan. Cover and let sit of 15 minutes. Uncover; fluff with a fork and let cool.

Cut squash into 1/8 inch slices ... some lengthwise and some crosswise. Transfer to a large bowl, season with 2 teaspoons salt and toss to coat. Let sit until slightly wilted, about 15 minute. Rinse under cold water and drain well. Pat dry with paper towels.

Whisk grated parmesan, lemon zest, lemon juice, and sherry vinegar in a medium bowl. Gradually whisk in oil, Season dressing with salt and pepper.

Combine squash, quinoa, parsley, walnuts and basil in a large bowl. Pour dressing over; toss to coat. Garnish with shaved Parmesan.