

Basil & Cherry Summer Salad with Roasted Cashews

Serves 4

The best things are always unexpected. No exception here, the sweet cherries, bright tomatoes, ever-sunny basil, and crunchy pistachios hold hands to create a summertime party in your mouth. This is one of those meals on hand during the hottest months when tomatoes are abundant, and cooking ambition is low. Maximize leftover potential by keeping the cashews, spinach, tomatoes, and feta separate and adding to individual servings. Do wait for the quinoa to cool before adding it to the other ingredients so everything stays crisp and fresh. If you are tight on time, spread the cooked quinoa out on a sheet pan and placing in the fridge.

- 1½ cups dry quinoa
- ¼ cup olive oil
- 1 lemon, juiced
- ½ cup fresh basil, finely chopped
- 1 tsp. salt
- 2 green onions, finely chopped
- ½ cup dried cherries
- ⅓ cup roasted cashews
- 4 cups fresh spinach, stems removed
- 1 small carton of cherry tomatoes, halved
- 1/3 cup crumbled feta cheese (optional)

1. **Cook** quinoa according to package directions. Allow to cool.
2. **Whisk** together olive oil, lemon juice, basil, and salt in a large bowl.
3. **Add** cooked quinoa, green onions, dried cherries, and roasted cashews and stir.
4. **Fold** in spinach, and cherry tomatoes, just before serving. Taste and adjust salt as needed. Serve topped with crumbled feta.

Easy ingredient swaps

Dried cranberries instead of dried cherries

Roasted macadamia nuts instead of cashews

Orzo or brown rice instead of quinoa