



## Ingredients

Makes 4 Servings

4 hardboiled farm fresh eggs (High Plains Co-op, Denver, CO)

3/4 cup quinoa, dry (White Mtn. Farm, Mosca, CO)

2 apples (Western Slope)

1 cup dried cranberries

1 medium winter squash (UCCS Farm)

2 medium carrots (Weathervane Farm, Buena Vista, CO)

2 watermelon radishes (Hobbs Family Farm, Avondale, CO)

1 garlic clove (UCCS Farm)

Marjoram and thyme (UCCS Farm)

8 cups fresh greens (UCCS Farm)

1/2 cup sunlight goat cheese (Haystack, Longmont, CO)

Dressing:

1/3 cup olive oil (Lodi, CA)

1 garlic clove (UCCS Farm)

2 teaspoons honey (Blue Raven, Pueblo, CO)

Parsley and lemon balm (UCCS Farm)

# Food Next Door SWELL RECIPE

## Cranberry & Apple Quinoa Salad



Recipe is posted on Dining and Hospitality Services Facebook page



## Directions

In a saucepan, combine 1.5c water and quinoa, bring to a boil, cover, reduce heat, and let simmer for approx. 20 minutes or until the quinoa has absorbed all of the water. Next, hard-boil the eggs.

Wash squash, carrots, and watermelon radishes and chop into bite size pieces. Mince garlic. Spread chopped veggies on a sheet tray. Toss with 2 Tbsp. olive oil, garlic, salt, pepper, marjoram and thyme and put in a 375-degree oven for about 30 minutes.

Wash apples and mince into small chunks. Combine apples with quinoa and cranberries.

For dressing pulse all ingredients in a food processor.

Build your salad by topping fresh greens with quinoa mixture, roasted squash, carrots, and radishes, and hardboiled egg. Top with dressing and goat cheese. Enjoy!

*Food Next Door is a student-operated adventure that brings everyone together on the journey from farm to fork.*

*Come join us for a local lunch inside UCCS's Café 65 every Tuesday and Wednesday from 11-*

*2pm*

