

Quinoa, Corn, and Tomato Salad with Chive-Infused Oil

Ingredients

1 1/2 cups water
1 cup uncooked quinoa
1 cup fresh corn kernels (about 2 ears)
1 cup cherry tomatoes, halved
1/4 cup finely chopped fresh flat-leaf parsley
2 tablespoons Chive-Infused Oil
2 tablespoons fresh lime juice
2 tablespoons white wine vinegar
1/4 teaspoon salt
1 garlic clove, minced

Preparation

Combine 1 1/2 cups water and quinoa in a medium saucepan; bring to a boil. Cover, reduce heat, and simmer 10 minutes or until liquid is absorbed. Remove from heat; let stand 10 minutes. Fluff with a fork.

Combine quinoa, corn, tomatoes, and parsley in a medium bowl. Combine Chive-Infused Oil and remaining ingredients, stirring with a whisk. Drizzle over salad; toss well to coat. Let stand 10 minutes before serving.

Garnish with whole fresh chives, if desired.

Chive-Infused Oil

Ingredients

3/4 cup extra virgin olive oil
1/2 cup (1-inch) slices fresh chives
1/2 teaspoon salt

Preparation

Place all ingredients in a blender; pulse 6 times or until chives are very finely minced. Strain mixture through a fine sieve into a bowl, and discard solids. Store in refrigerator in an airtight container for up to 2 weeks.

Refrigerate leftover oil to use as a dressing to drizzle over grilled fish or summer vegetables.