

## *Quinoa Salad with Asparagus, Dates, and Oranges*

*Stephanie Collins*

1 tsp. olive oil  
½ cup chopped white onion  
1 cup uncooked quinoa  
2 cups water  
½ tsp. salt  
1 cup orange sections  
¼ cup toasted chopped pecans  
2 Tbsp. minced red onion  
5 dates, chopped  
½ lb. sliced (2 inches)  
    asparagus, steamed and  
    chilled  
½ jalapeño, diced

### ***Dressing:***

2 Tbsp. fresh lemon juice  
1 Tbsp. olive oil  
¼ tsp. salt  
¼ tsp. pepper  
1 clove garlic, minced  
2 Tbsp. fresh mint

Heat 1 teaspoon oil in skillet and sauté white onion for 2 minutes. Add quinoa and sauté for 5 minutes. Add 2 cups water and ½ teaspoon salt and bring to boil. Cover, reduce heat, and simmer for 15 minutes. Remove from heat and let stand 15 minutes. Transfer quinoa to bowl. Add oranges and next 5 ingredients. Toss gently.

Combine all dressing ingredients with whisk. Toss in salad.