



## Celery, Fennel & Quinoa Salad

with Fried Chickpeas, Almonds, and Feta



20-30min



2 Servings

This dish started as a crunchy side-salad with strips of fennel and celery. Then we added red quinoa, feta and chickpeas, and voila! Dinner was served. We crisped chickpeas in oil and dusted them with cumin. We wanted to use all of the fennel this time, including fronds—the feathery top—for a hint of green and anise. Cook, relax and enjoy!



## What we send

- Dijon mustard <sup>17</sup>
- fennel
- red quinoa
- canned chickpeas
- ground cumin
- shallot
- celery

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- fine-mesh sieve
- large skillet
- small saucepan

## Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 675kcal, Fat 23g, Carbs 68g, Proteins 33g



### 1. Cook quinoa

Rinse **quinoa** in a fine-mesh sieve. Place in a small saucepan with **1 cup water** and **a pinch salt**. Bring to a boil, reduce heat to low, and cook, covered, until quinoa is tender and water is absorbed, about 18 minutes. Remove from heat and keep covered.



### 4. Fry chickpeas

Rinse and drain **chickpeas**. Heat **2 tablespoons oil** in a large skillet over medium-high. Add **chickpeas** and **2 teaspoons of the cumin** and season with **salt**. Cook, shaking skillet occasionally, until chickpeas are crispy, 4–6 minutes.



### 2. Make dressing

Halve, peel, and thinly slice **shallot**. Separate into rings and place in a large bowl. Whisk in **Dijon mustard**, **2 tablespoons vinegar**, and 2 tablespoons **oil**. Season to taste with **salt** and **pepper**.



### 5. Crisp quinoa

Add **quinoa** to **chickpeas** and continue to cook, shaking skillet occasionally, until quinoa starts to pop, about 2 minutes more.



### 3. Prep vegetables

Trim root and fronds from **fennel bulb**; discard root. Finely chop **fennel fronds** and add to **dressing**. Thinly slice **fennel** and **celery** and add to dressing.



### 6. Finish salad

Add **chickpeas** and **quinoa** to bowl with **fennel** and **celery**. Season with **salt** and **pepper** and toss to combine. Transfer to a platter. Roughly chop **almonds**. Sprinkle almonds and crumble **feta** over top of salad. Drizzle with **olive oil**. Enjoy!