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Black Quinoa & Charred Romaine

with Tomatoes & Bacon Vinaigrette



20-30min



2 Servings

Black quinoa, like golden quinoa, is a great source of protein, but we love it even more for its delightful crunchy texture. In this salad it gets topped with charred romaine (wait until you bite into something that is smoky and refreshing), blistered tomatoes, and a bacon vinaigrette. Then we added diced comté, one of our favorite hard cheeses—it's both nutty and creamy. Cook, relax, and enjoy!

What we send

- rice wine vinegar
- black quinoa
- romaine heart
- thick cut bacon
- Sungold tomatoes
- shallot
- lemon
- fresh parsley

What you need

- 1 large egg
- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 705.0kcal, Fat 38.0g, Proteins 29.3g, Carbs 53.6g



1. Cook quinoa

Rinse quinoa in a fine mesh sieve. Place in a small saucepan with 1 ¼ cups water and a pinch salt. Bring to a boil, reduce heat to simmer, and cover. Cook until quinoa is tender and water is absorbed, 15-18 minutes.



2. Cook bacon & boil egg

Meanwhile, cook bacon in a large skillet over medium heat, turning occasionally, until crisp, 5-7 minutes. Drain on paper towels and break into bite-size pieces; reserve fat and skillet. Place egg in a small saucepan and cover with 1" cold water. Bring to a boil, remove from heat and cover. Let sit, covered, 10 minutes. Peel under cool running water.



3. Char vegetables

Preheat broiler with rack in the top position. Place tomatoes on half of a baking sheet and toss with 1 tablespoon oil, broil tomatoes until they start to burst, about 3 minutes. Halve romaine lengthwise and place next to tomatoes. Drizzle with 1 tablespoon oil, and broil until lightly charred, about 4 minutes. Let cool, then roughly chop lettuce.



4. Make dressing

Meanwhile, halve, peel and finely chop shallot. Return bacon fat to medium-high heat. Add shallot, season with salt and sauté until translucent, about 2 minutes. Remove from heat and add vinegar. Halve lemon and squeeze into skillet. Season with salt and pepper and stir to combine.



5. Prep salad ingredients

Break comte into small pieces and pick parsley leaves from stems. Chop boiled egg and romaine.



6. Assemble & serve

Transfer quinoa to a platter and top with chopped romaine, charred tomatoes, comte, hard boiled egg, bacon, and parsley. Drizzle all with dressing, a little olive oil, and season with salt and pepper. Enjoy!