



The 5 Ingredient Collection

# WARM QUINOA SALAD

#myshangrila

Recipe by Chef Gagandeep Singh Sawhney, Saffron Restaurant, Shangri-La Bengaluru



## INGREDIENTS

Serves 4

Quinoa	180g
Ghee/ Olive oil	30 ml
Mixed vegetables, chopped	1 cup
Curry powder	10g
Salt to taste.	

## RECIPE

- 1** Boil the quinoa and then drain off the excess water.
- 2** Heat the ghee/olive oil and sauté the vegetables.
- 3** Add the curry powder, salt and boiled quinoa. Give it a good mix.
- 4** Serve warm and garnish with the lemon wedges and the chopped coriander.

## TIPS

- Asparagus, onion and broccoli are the recommended vegetables for this dish.
- Garnish with pickled onions and lemon wedges.
- Perfect side dish for any grilled protein.