



# UCCOOK

## Avo Quinoa & Buttermilk Salad

**with apple, crispy lentils & spring onion**

They say you eat with your eyes, so get ready to feast on the most appetising & colourful salad you've seen in a while. Tender red quinoa, fresh green leaves, tart apple slices, crispy dots of lentils, and creamy avo slices are all tossed together and then drizzled with a dreamy buttermilk dressing. A scattering of sweet cranberries & seeds completes this picture perfect meal.


**Hands-on Time:** 35 minutes

**Overall Time:** 45 minutes

**Serves:** 4 People

**Chef:** Kate Gomba

 Veggie

 Creation Wines | Creation Sauvignon Blanc/Semillon

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## Ingredients & Prep

300ml	Red Quinoa <i>rinsed</i>
480g	Lentils
15g	Fresh Dill <i>rinsed</i>
320g	Baby Tomatoes
2	Spring Onions
80g	Salad Leaves <i>rinsed</i>
125ml	Buttermilk
80ml	Crème Fraîche
2	Apples <i>rinsed</i>
2	Avocados
40ml	Red Wine Vinegar
100g	Seed & Cranberry Mix (60g Sunflower Seeds & 40g Dried Cranberries)

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey

**1. QUICK QUINOA** Place the rinsed quinoa in a pot with 800ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the tails have popped out, 12-15 minutes. Remove from the heat, drain (if necessary), and set aside to steam, about 5 minutes.

**2. PREP STEP** While the quinoa is simmering, drain and rinse the lentils. Roughly chop the rinsed dill. Halve or quarter the baby tomatoes. Finely slice the spring onions, keeping the white and green parts separate. Roughly shred the rinsed salad leaves.

**3. LET LOOSE WITH LENTILS** Place a pan over a medium-high heat with a drizzle of oil. When hot, toast the drained lentils until golden and crispy, 12-15 minutes. In the final 1-2 minutes, add the spring onion whites. Season to taste.

**4. A DRIZZLE OF DILL-ISH** In a bowl, combine the buttermilk, the crème fraîche, and ½ the chopped dill. Loosen with water in 5ml increments until drizzling consistency. Season to taste.

**5. AVO & APPLE** Cut the apples into bite-sized chunks. Halve the avocados and slice the avocados into slices.

**6. IT'S ALL COMING TOGETHER** In a salad bowl, combine the vinegar, a sweetener of choice (to taste), a drizzle of olive oil, the quinoa, the shredded salad leaves, the apple chunks, the spring onion greens, the halved or quartered baby tomatoes, the crispy lentils and seasoning.

**7. YOU MADE IT, CHEF!** Bowl up the loaded quinoa salad. Top with the avocado slices and drizzle over the buttermilk dressing. Scatter over the seed & cranberry mix. Garnish with the remaining dill. Well done, Chef!

## Nutritional Information

Per 100g

Energy	663kJ
Energy	158kcal
Protein	5.9g
Carbs	20g
of which sugars	4g
Fibre	6.2g
Fat	6.5g
of which saturated	1.5g
Sodium	13mg

## Allergens

Dairy, Allium, Sulphites

Cook  
within  
4 Days