

## Scarlet Quinoa with Charred Summer Corn Salad



### Ingredients:

- 3 cups prepared and cooled scarlet quinoa
- 3 fresh radishes, cleaned and finely chopped
- 2 ears of fresh sweet corn, husks, and silks removed
- 2 cloves garlic, finely chopped
- 2 cups cooked edamame beans
- 1 serrano pepper, seeded and finely chopped
- 1 orange bell pepper, finely chopped
- 1 carrot peeled and finely chopped
- 1 bunch fresh cilantro leaves, finely chopped
- 4 tablespoons olive oil
- 4 tablespoons rice wine vinegar
- 4 tablespoons fresh lemon juice
- 2 tablespoons kosher salt
- 2 tablespoons freshly ground black pepper

### Directions:

- 1) Preheat your oven or grill to broil/high and place the corn cobs directly on the grate. Cook and turn until charred on all sides about 5 to 8 minutes. Remove the corn to a plate and set aside to cool.
- 2) To make the dressing, whisk the olive oil, vinegar, lemon juice, salt, and pepper together in a small bowl.
- 3) When the corn has cooled, cut the kernels from the cobs and transfer the kernels to a large bowl. Add the quinoa and remaining vegetables.
- 4) Pour the dressing over the quinoa and vegetables, and mix well until coated. Adjust seasonings as needed and serve at room temperature.