

CopyCat California Pizza Kitchen Quinoa & Arugula Salad

Ingredients

For the Dressing:

1/3 cup extra-virgin olive oil
2 tablespoons red wine vinegar
1/4 teaspoon kosher salt
1/8 teaspoon dried oregano leaves
a few grinds freshly ground black pepper

For the Salad:

1/2 cup cooked quinoa
8 Sun dried tomatoes in oil, cut small
1 teaspoon oil from sun dried tomato jar
3 ounces high-quality feta cheese, cut into small chunks
1 1/2 cups baby arugula leaves
1 1/2 tablespoons toasted pine nuts
1 bunch asparagus, stalks cut off and cut into 1 1/2-inch pieces

Directions

Wash the quinoa and then cook according to package directions. Once quinoa finishes cooking, drain any excess water. Transfer quinoa to a large bowl and set aside to cool to room temperature.

While quinoa is cooling, prepare the dressing. In a smallish bowl, mix together the olive oil, red wine vinegar, salt, oregano, and pepper. Mix well.

Once quinoa has cooled, add the sun dried tomatoes, sun dried tomato oil, feta cheese, and dressing to the bowl. Toss well

to coat. Cover bowl and put into the fridge for about 30 – 45 minutes.

About 20 minutes before you are ready to serve salad, steam the asparagus. Put asparagus in a large saucepan and cover just barely with water. Put over medium heat and bring to a simmer, then lower the heat and simmer for 3 – 5 minutes. Asparagus is done when you can prick it through with a fork, but still tender. Don't let it get too soft!

Once asparagus finishes cooking, drain and transfer to a plate to cool.

When ready to serve the salad, mix in the 1 1/2 cups of baby arugula to the quinoa and toss. Divide the salad between 3 – 4 serving plates. Top each plate with asparagus and toasted pine nuts. Sprinkle with freshly ground pepper, if desired.