

Apple Curry Quinoa Salad

- ¼ cup raw slivered almonds
- 1 cup quinoa
- 1 teaspoon honey
- 1 tablespoon finely chopped shallot
- 1 teaspoon curry powder
- ¼ teaspoon salt
- 2 tablespoons fresh lemon juice
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons dried currants
- 1 small apple, cut into 1/8-inch-thick wedges
- ¼ cup loosely packed fresh mint leaves, coarsely chopped, plus more for garnish

Directions

1. Bring 2 cups water to a boil in a medium saucepan. Add quinoa; return to a boil. Stir quinoa; cover, and reduce heat. Simmer until quinoa is tender but still chewy, about 15 minutes. Fluff quinoa with a fork; let cool.
2. Whisk together honey, shallot, curry powder, salt, and lemon juice in a large bowl. Whisking constantly, pour in oil in a slow, steady stream; whisk until dressing is emulsified. Add quinoa, currants, apple, mint, and nuts; toss well. Garnish with mint.