

Black Quinoa Salad with Roasted Potatoes, Corn and Brussel Sprouts

Ingredients to serve 4-6:

- 3 cups cooked quinoa
- 2 sweet potatoes, ½-inch dice
- 8 oz brussel sprouts, halved
- 3 cups frozen corn
- 1 red pepper, ¼-inch dice
- 1 bunch scallions, sliced
- 3 cloves garlic, minced
- ½ cup parsley, finely chopped, plus leaves for garnish
- 1 teaspoon smoked paprika
- 2 teaspoons Lowry's garlic salt
- kosher salt and pepper
- 2 tablespoons. plus more olive oil for roasting
- 2 tablespoons Alessi White balsamic glaze

Directions:

for roasted vegetables:

Preheat oven to 400. In a large sheet pan, toss the sweet potatoes generously with olive oil salt and pepper, a teaspoon of garlic salt and smoked paprika and spread out evenly on pan with space in between. Roast for about 30 minutes, tossing once or twice to ensure even cooking. Remove and set aside. Using a separate sheet pan, toss Brussel sprouts with olive oil as well and season with kosher salt and pepper and remaining garlic salt. Roast Brussel Sprouts for about 20-25 minutes until browning on edges. Remove, allow to cool slightly and drizzle with balsamic glaze and set aside.

for quinoa mixture:

In a medium saucepan, heat a tablespoon of olive oil and sauté scallions, red pepper and garlic for about 5 minutes on medium heat. Once tender, add corn and sauté for an additional few minutes. Remove from heat. In a large bowl, combine quinoa and sautéed vegetables, toss in sweet potatoes. On a large platter spread out quinoa and vegetables. Place Brussel sprouts around the edges of the quinoa. Serve warm or at room temperature. Enjoy!

