

*with French Breakfast Radishes & Goat Cheese Toast*

# Salad

*Wild Mushrooms & Goat Cheese Toast*

A close-up photograph of a dish served on a dark, circular plate. The main component is a fresh green salad, featuring large, bright green lettuce leaves as a base. Interspersed throughout the salad are small, round, golden-brown potatoes, thin slices of pink and white radishes, and small, dark brown quinoa grains. Fresh green mint leaves are also scattered within the salad. To the right of the salad, there is a slice of toasted bread. The bread is topped with a thick, white, creamy spread, identified as goat cheese in the text, which is lightly seasoned with black pepper. The entire dish is set against a background of a pink and white patterned fabric.

**Makes 2 Servings**  
**About 625 Calories Per Serving**  
**Cooking Time: 25 to 35 minutes**





1



### Cook the quinoa:

Preheat the oven to 450°F. Heat 2 medium pots of salted water to boiling on high. Once the first pot of water is boiling, add the **quinoa**. Cook 14 to 16 minutes, or until tender. Drain thoroughly and transfer to a large bowl. Set aside.

2



### Prepare the ingredients:

While the quinoa cooks, wash and dry the fresh produce. Cut the baguette in half horizontally, then crosswise on an angle. Trim off and discard the stem ends of the radishes; cut the radishes into bite-sized wedges. Cut off and discard the fennel stems and fronds; thinly slice the bulb. Cut off and discard the root end of the lettuce; separate the leaves. Cut the potatoes into ½-inch-thick rounds. Pick the mint leaves off the stems; discard the stems. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra); place the minced shallot in a medium bowl with the **vinegar**.

3



### Cook the potatoes:

Add the **potatoes** to the second pot of boiling water. Cook 8 to 10 minutes, or until tender when pierced with a fork. Remove from heat. Thoroughly drain the potatoes and set aside to cool slightly.

4



### Make the dressing:

While the potatoes cook, add the **mustard** to the **shallot-vinegar mixture**. Slowly whisk in **2 tablespoons of olive oil** until well combined; season with salt and pepper to taste. Set aside.

5



### Make the goat cheese toast:

While the potatoes continue to cook, place the **baguette pieces** on a sheet pan, cut sides up. Drizzle with olive oil and season with salt and pepper. Toast in the oven 6 to 8 minutes, or until golden brown. Remove from the oven and set aside to cool slightly. When cool enough to handle, spread the **goat cheese** onto the toasted baguette pieces. Drizzle with olive oil and season with salt and pepper to taste.

6



### Finish & plate your dish:

To the bowl of cooked quinoa, add the **cooked potatoes, radishes, fennel, lettuce and mint**; season with salt and pepper. Add enough of the **dressing** to coat the salad (you may have extra dressing); toss to thoroughly combine and season with salt and pepper to taste. Divide the **finished salad** between 2 plates. Serve with the **goat cheese toast** on the side. Enjoy!