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## Farm-Fresh Fig & Red Quinoa Tabouli

Fresh from our farm, the figs in this delightful tabouli lend a burst of natural sweetness, elevating a classic dish to a whole other level. Enjoy the earthy richness of red quinoa mingling with the sweetness of each fig, creating a symphony of flavors and textures that will tantalize the taste buds.

Enjoy this farm-fresh creation from Chef Reyna and our culinary team at our farm, Tres Estrellas and our culinary center La Cocina Que Canta.

Serves 4

### Ingredients

2 cups red quinoa, cooked and chilled  
1 cup figs, quartered  
½ cup cherry tomatoes, sliced in half  
½ cup red onion, minced  
½ cup chopped nuts and seeds (pistachios, pepitas, walnuts, etc.)  
¼ cup golden raisins  
¼ cup basil, chopped  
1 lemon, zest and juice  
¼ cup extra virgin olive oil  
Sea salt, to taste

### Directions

1. Place the cooked and chilled red quinoa in a bowl, and combine with the figs, cherry tomatoes, onion, nuts, seeds, raisins, and basil.
2. Season with the lemon zest, juice, olive oil, and salt to taste.
3. Keep refrigerated until ready to serve.
4. This is a perfect nutrient-dense lunch salad that keeps very well for a couple of days when refrigerated in an airtight container.

*¡Buen Provecho!*

from the Culinary Team at Rancho La Puerta

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