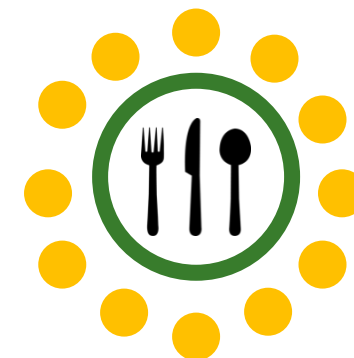


recipe of the week:

Green Goddess Bowl with Chicken and Quinoa



ingredients:

directions:

1 cup quinoa

1. Preheat oven to 450°. In a large saucepan, cook quinoa according to package instructions, about 15 minutes.

2 pints cherry tomatoes

2. Meanwhile, line a sheet pan with parchment paper. Place cherry tomatoes with stems on pan; drizzle with olive oil and season with salt. Roast until just blistered, 8 to 10 minutes.

Extra-virgin olive oil, for drizzling

3. Make dressing: In the bowl of a food processor add parsley, 1/4 cup dill, 1/4 cup green onions, anchovy paste, mayonnaise, vinegar, garlic and milk and pulse until well blended.

Kosher salt

4. In a large mixing bowl, add quinoa, feta, chicken, cabbage, remaining 1/4 cup dill and 1/4 cup green onions; toss together. Serve with tomatoes and side of green goddess dressing.

1/2 cup chopped fresh parsley

1/2 cup chopped fresh dill, divided

1/2 cup chopped green onions, divided

2 tsp. anchovy paste

1/2 cup mayonnaise

1 tbsp. white vinegar

2 small cloves garlic, chopped

2 tbsp. skim milk

1 cup crumbled feta cheese

Presented by:

