



Quinoa Collard Green Wraps with Summer Vegetables and Romesco Sauce

Serves 4

Quinoa

Ingredients:

2 Cups Quinoa
2 ¼ cups water
pinch of sea salt
½ cup of almond butter
1 tsp Curry powder
Salt and pepper to taste

Method:

1. Rinse Quinoa and rub gently between palms, drain into strainer.
2. Put Quinoa into pot and add water and salt, cover and bring to a boil.
3. Once boiling turn down flame and simmer Quinoa keep pot covered.
4. Quinoa will only take about 15 min and it is done when all water is evaporated. Fluff with fork.
5. Add quinoa to a bowl, add almond butter, curry powder, salt and pepper, mix until well combined.
6. Season to your taste.

Romesco sauce:

Ingredients:

Blanched almonds or almond sliver
10-12 hazelnuts
1 head garlic
1 slice stale bread
2 ripe medium size tomatoes, or 1 large tomato
2 large roasted red peppers, well-drained
1 cup extra virgin olive oil
1/2 cup red wine or sherry vinegar (approximately)
1/4 tsp red pepper flakes or small hot pepper (optional)

Method:

1. Roast garlic by first rubbing off excess dry skin from garlic head. Then place on baking sheet and drizzle a bit of olive oil on top. Roast in oven (or toaster oven) for 20 minutes at 300F degrees or until garlic on inside is roasted and soft.
2. If almonds are not already blanched: While garlic is roasting, blanch almonds, then peel. Make sure almonds are completely dry after blanching. Place almonds and hazelnuts into food processor and process until finely ground. Pour a few tablespoons of virgin olive oil into a small frying pan and quickly fry bread until both sides are browned. Remove from pan and allow to cool on a plate or paper towel.
3. Cut tomatoes into quarters and sauté in same pan, adding oil if needed. Sauté for 4-5 minutes. Remove pan from heat.
4. Once bread is cooled, tear into 6 pieces and process with the nuts. Add sautéed tomatoes and continue to process. Squeeze roasted garlic from the skins into the processor. Place roasted red peppers into the processor with the other ingredients and process until ingredients are a thick puree.
5. While processor is running, slowly drizzle in the oil and vinegar. Add salt to taste.
6. Store in refrigerator for up to 7 days.