

## Grilled Watermelon Quinoa Salad

Yield: 1 salad

### INGREDIENTS

- 1 c Rykoff-Sexton International™ white quinoa
- 2 c water
- 1/3 c Cross Valley Farms® red onion, half ring Optimax® pan spray
- 2 ea 1-in thick watermelon slices, rind removed
- 1/2 c feta cheese crumbles
- 1/2 c Monarch® white balsamic with lime and basil vinaigrette
- 1 T Cross Valley Farms basil, chiffonade

### PREPARATION

To a pot of boiling water, add quinoa and simmer for 15 minutes until grain pops the germ. Remove the quinoa from heat and keep covered. Coat a medium sauté pan with pan spray and heat over medium flame. Add onion and caramelize. Spray preheated grill with pan spray. Grill watermelon slices for 2 to 3 minutes on each side. Remove from grill and cut into cubes. In a large mixing bowl, combine watermelon, feta, caramelized onion and quinoa. Toss with vinaigrette. Place quinoa salad on a plate and garnish with basil.

