

SPICY PESTO & BROCCOLI QUINOA BOWL W/ GARLIC BREAD CROUTONS |

GF & V

RECIPE BY: LINDSEY LOVE | DOLLY AND OATMEAL

| serves 4 as a side |

notes:

- to speed things up a bit, i call for prepared pesto for the vinaigrette ([gotham greens](#) and [gigi's](#) are both great options), but of course you could make your own (here's a favorite [recipe](#) from a few years ago).
- white quinoa is called for but feel free to use what you have on hand.
- lastly, everything can be prepared/made ahead of time and assembled when needed. simply store each component seperately in the fridge until you're ready to assemble the bowl.

INGREDIENTS

spicy pesto vinaigrette

- 1/4 cup extra virgin olive oil
- 2 tablespoons apple cider vinegar
- 1 tablespoon fresh lemon juice
- 2-3 tablespoons dairy-free pesto
- 1-2 tablespoons gluten-free & vegan hot sauce (i like using this [one](#))
- salt and pepper, to taste

salad

- 1/2 cup white quinoa, rinsed
- 1 head broccoli, cut into florets
- 1/4 small red onion
- 1/4 cup pine nuts

garlic bread croutons

- 1 cup stale gluten-free & vegan bread pieces
- 2 tablespoons vegan butter
- 1 small clove garlic, shaved over a microplane or minced
- salt & pepper, to taste
- 1 tablespoon chopped fresh parsley

METHOD

1. *make the vinaigrette.* whisk together the olive oil, vinegar, and lemon juice until combined. add 2 tablespoons of the prepared pesto, and 1 tablespoon hot sauce. season with salt. and pepper. whisk and taste, adding more pesto, hot sauce, or salt, if needed. set aside.
2. *make the salad.* cook the quinoa according to the instructions on the package. once cooked, set aside and let cool.
3. while the quinoa is cooking, cook your broccoli. steam broccoli until tender, about 3 minutes. set aside and let cool.
4. using a mandolin (or a sharp knife), shave the red onion into very thin half moons, and set aside.
5. heat a pan over medium. once hot, toast pine nuts, shaking the pan every few seconds to toast evenly. remove the nuts from the pan and let them cool completely.
6. *make the croutons.* preheat oven to 400°F and line a baking sheet with parchment paper. place the torn bread onto your prepared baking sheet. melt the butter with the garlic over medium-low heat until the butter is melted. remove and pour over the bread pieces. season with salt and pepper, and toss everything together. place in the oven and cook until the bread is toasted, about 10-12 minutes. remove from oven and toss together with the parsley. let cool.
7. *assemble the salad.* in a large serving bowl, combine the quinoa, broccoli, and red onion. drizzle over half the dressing and toss. taste and add more dressing as needed. top with toasted pine nuts and garlic bread croutons, and serve