

# QUINOA AVOCADO SALAD WITH BUTTERMILK DRESSING

Preparation: 30 mins. | Cooking: 0 mins. | Servings: 4

## INGREDIENTS

*2 heads Belgian endive, cut into 1/2-inch pieces*  
*2 pears, thinly sliced*  
*2 ripe avocados*  
*1 clove garlic, grated*  
*1 1/2 cups cooked quinoa, divided*  
*1/4 cup chopped fresh dill*  
*1/4 cup crème fraîche*  
*1/4 cup buttermilk*  
*5 tbsp. lemon juice, divided*  
*2 tbsp. white balsamic vinegar*  
*2 tbsp. minced shallot*  
*2 tbsp. grapeseed or avocado oil, divided*  
*1/2 tsp. salt, divided*  
*1/8 tsp. ground pepper plus 1/4 tsp. divided*



## INSTRUCTIONS

Whisk buttermilk, crème fraîche, vinegar, 1 tablespoon lemon juice, shallot, garlic, 1/4 teaspoon salt and 1/8 teaspoon pepper in a small bowl. Set aside. Heat 1 tablespoon oil in a medium skillet over medium-high heat. Add 1/4 cup quinoa and cook, stirring occasionally, until crispy, 3 to 4 minutes. Transfer to a plate and let cool. Combine endive and persimmons (or pears) with the remaining 1 cup quinoa, 1 tablespoon oil, 2 tablespoons lemon juice and 1/8 teaspoon each salt and pepper in a medium bowl; toss to coat. Spread on a platter. Drizzle avocado with the remaining 2 tablespoons lemon juice and sprinkle with the remaining 1/8 teaspoon each salt and pepper. Arrange on the platter. Drizzle with the reserved dressing. Serve topped with dill and the crispy quinoa.