Quinoa Snap Pea Salad

**INGREDIENTS**

1. **4+ cups sugar snap peas (whatever is in the fridge)**
2. **4+ cups chopped peppers (whatever is in the fridge)**
3. **5 bunches green onions washed and chopped**
4. **15 cups raw quinoa, rinsed and drained**
5. **2 cups plus 1 tablespoon extra-virgin olive oil**
6. **1 1/3 cups white wine vinegar**
7. **Salt and pepper**
8. **4 cups salted roasted pumpkin seeds**
9. Wash and 'de-thread' snap peas. Cut the peas on the diagonal into 1-inch pieces.
10. Wash and prepare peppers & green onions
11. Prepare Quinoa (see below)
12. On salad bar day... In a bowl, combine the oil and vinegar and season with salt and pepper. Add the peas & peppers to the quinoa with the pumpkin seeds, green onions and dressing; stir. Season with salt and pepper and serve at room temperature or lightly chilled.

Begin by cooking the quinoa. The key to success is not following the package instructions, which always call for too much liquid and result in mushy quinoa. The ideal ratio is 1 cup of quinoa to 1-2/3 cups of liquid. Simply combine the water, salt and quinoa is a pan and bring to a boil. Turn the heat down to a simmer, cover the pan and cook until the quinoa is done, about 15 minutes. You’ll know it’s done when the little white “tails” sprout from the grains.