



“A TOUCH OF TACO FLAVOR” PASTA SALAD

Dressing:

- 3 Tablespoons olive oil
- 3 Tablespoons fresh lemon juice
- 3/4 teaspoon medium hot chili powder
- 1-1/2 teaspoons light agave nectar
- Salt and black pepper to taste

Quinoa Pasta:

- 1 (8 ounce) box Quinoa Penne (Gluten Free)
- 1 (12 oz.) package medley colors petite tomatoes
- 1/2 cup chopped celery
- 1 cup chopped mixed red, yellow, green peppers
- 1 seeded minced jalapeno pepper
- 1/2 cup chopped red onion
- 1/3 to 1/2 cup chopped parsley or cilantro

Cauliflower Crumble:

1/2 purple cauliflower, cut into florets

1 to 2 teaspoons olive oil

1 to 2 teaspoons lemon juice

Garnish: Small chunks Quso Fresco cheese as desired

Prepare the dressing: In a small bowl, whisk olive oil and lemon juice. Add the chili powder, agave nectar, and season as desired with salt and black pepper. Set aside.

Cook the Quinoa penne pasta according to package directions. It is important to follow the directions. Do not overcook the pasta. I used 4 quarts boiling water with 2 Tablespoons olive oil in the water. Then add the pasta; return to a boil; stir frequently. Cook uncovered about 6 -7 minutes. Drain the water. Lightly rinse under cool water.

Meanwhile, combine halved petite tomatoes, celery, peppers, hot peppers, red onions, and parsley in a very large bowl. Place cooked pasta in the bowl. Toss with prepared dressing to coat. Chill in the refrigerator for 30 minutes.

Prepare the cauliflower florets. Place cauliflower in a food process; process to a fine crumbs and resembles a crumbly mixture. Place in medium sized microwave safe bowl, cook on high power about 1 minute until lightly steamed. Stir in 1 teaspoon olive oil and 1 to 2 teaspoons lemon juice. It will turn a vibrant pink-like color.

Spread the cauliflower crumble on the bottom of your serving plate. Top with the chilled pasta salad. If desired, sprinkle with chunks of Queso Fresco cheese. Serves: about 4 to 6

Basic Directions for Cooking 1 whole Cauliflower Florets in a Microwave:

Place **cauliflower** florets in a microwave safe large glass bowl or casserole dish and cover with plastic wrap. Poke a few holes in the plastic with a knife. **Cook** in **microwave** at high power for 5 to 7 minutes or until tender.