

— *Recipe* —  
**LOX & QUINOA BOWL**



# LOX & QUINOA BOWL

Prep Time: 15 min. | Cook Time: 20 min. | Total Time: 40 min. | Serves 2

[CLICK THE INGREDIENT LINKS TO SHOP](#)

## *Ingredients:*

- 5 oz. smoked salmon, cut into small pieces
- 1 ½ cups quinoa, cooked
- 3 cups arugula
- 1 cup cherry tomatoes, halved
- 2 Tbsp. capers, minced
- ½ cup packaged fried onions
- ¼ package everything matzo sheets, broken into small pieces

## **FOR PICKLED SHALLOTS:**

- 2 shallots, thinly sliced
- ½ cup Champagne vinegar
- ½ cup sugar

## **FOR VINAIGRETTE:**

- 1 Tbsp. prepared horseradish
- ¼ cup cream cheese
- ¼ cup Greek yogurt
- 1 lemon, zested and juiced
- ¼ bunch dill, picked
- Salt and pepper to taste

## *Directions:*

1. For the pickled shallots, bring the champagne vinegar and sugar bring to a boil as in a small pot. Cool the mixture, then add the shallots and set aside.
2. For the vinaigrette, whisk the cream cheese, yogurt, salt, pepper, prepared horseradish, and lemon juice and zest in a bowl, set aside.
3. To assemble the salad, combine the pickled shallots, fried onions, arugula, minced capers and about ½ cup of the vinaigrette in a mixing bowl. Season to taste. Portion the quinoa mix into bowls and top with the smoked salmon. Garnish with the matzo chips, cherry tomatoes, and dill.