

# Thai Grilled Corn and Peach Quinoa Salad

Serving: 6

## Ingredients

- 1 cup of **Quinoa**
- 1/3 cup of **Olive Oil**
- 3 TB of **Rice Vinegar**
- 2 TB of **Soy Sauce, low sodium**
- 1 TB of **Chili paste (ie Sambal Oelek)**
- 1 TB of **Honey**
- 2 TB of **Ginger, fresh, grated**
- 2 TB of **Lemongrass, finely chopped (optional)**
- 4 ears of **Corn, grilled, kernels**
- 2 of **Peaches, thinly sliced**
- 1 cup of **Basil, fresh, chopped**
- 1/2 cup of **Mint, fresh, chopped**
- 1/4 cup of **Cilantro, fresh, chopped**
- 2 of **Scallions, chopped**
- 2 of **Fresno chilis, chopped, seeds removed**
- 1 cup of **Cherry tomatoes, halved**
- 6 ounces of **Feta Cheese, crumbled**
- 1 of **Avocado, sliced**
- 1/2 cup of **Pumpkin seeds (optional)**
- 1/4 tsp of **Pepper**

## Steps

1. Cook the quinoa according to package directions.
2. Meanwhile in the bottom of a large salad bowl, whisk together the olive oil, rice vinegar, soy sauce, sambal oelek, honey, ginger, lemongrass (optional) and pepper.
3. To the dressing, add the cooked quinoa, corn kernels, peaches, basil, mint, cilantro, green onions, fresno chilies, tomatoes and feta cheese. Gently toss everything together until combined. Top with sliced avocado and pumpkin seeds. Serve warm or cold.

Sourced from: [Half Baked Harvest](#)

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