

Guest Blog Recipe



Romanesco with Quinoa

Date: October 2, 2014

Romanesco is one of our most anticipated fall vegetables. A photogenic relative of cauliflower, romanesco's flavor and texture are very similar to that of its homely cousin. You can use it in the same applications, but why would you? It's so darn pretty, we thought we'd find a way to enhance its natural beauty. We pan-roasted it, glazed it with butter to give in an appealing sheen, and tossed in some quinoa to create a textured, polka-dot effect. This makes a solid side dish or can be chilled and tossed into a salad with cheese and fruit for a more complete meal.

Regardless of how you enjoy romanesco, do it soon and with much relish: its season is short. These striking vegetables aren't likely to grace our pick-ups much longer.

Prep time: 15 minutes

Cook time: 25 minutes

Ingredients:

- 1 head of romanesco
- 1 medium sized onion, chopped
- 2 garlic cloves, minced
- 1 cup of cooked quinoa
- 1/4 cup vegetable stock or water
- 2 Tbs butter
- 1 Tbs thyme
- 2 Tbs fresh chopped parsley
- 1 lemon, juiced

Directions:

- Begin by quartering the romanesco vertically. Remove the outer leaves and cut out the core. Trim down the remaining pieces into small bite-sized florets.
- Heat a large skillet over medium-high heat and drizzle generously with olive oil. Add in onions and cook until they begin to "sweat" and become translucent, about 3 minutes.
- Add in the chopped garlic and thyme and sauté for about 2 minutes.

