

The logo for FUSTINI'S is presented in a dark brown rectangular box with a thin, lighter brown border. The word "FUSTINI'S" is written in a bold, yellow, serif font with a slight shadow effect, and a small registered trademark symbol (®) is located at the top right of the letter 'S'.

**FUSTINI'S**

**Salmon, Chickpea, and  
Kalamata olives on Quinoa with  
Lemon Vinaigrette**

## Ingredients

- 1 pound salmon, cooked and skin removed
- 1 tsp dried dill
- 1 tablespoon of [Fustini's Meyer Lemon oil](#)
- 1 can (15 oz) garbanzo beans, also known as chickpeas, drained
- ½ cup Kalamata or Castelvatrano olives, drained and cut in half
- 2 tablespoon fresh basil
- 4 oz fresh arugula (optional)

## Quinoa

- 2 cups quinoa, rinsed well in a strainer
- 3 cups water or low sodium chicken broth
- 2 slices lemon

## Lemon Vinaigrette

- ¼ cup [Fustini's Sicilian Lemon vinegar](#)
- ½ cup [Fustini's Basil olive oil](#)
- 4 tablespoons parmesan cheese, grated super fine
- 1 ½ tablespoon wholegrain mustard
- 1-2 teaspoons fresh lemon juice

# Directions

## Step 1.

Prepare the salmon for the oven by placing the salmon on a baking sheet covered in aluminum foil and then rubbing the fish with a drizzle of Fustini's Lemon olive oil and sprinkling the dill and a little sea salt across the top, then put it into the oven. Cook the fish in the oven until it flakes apart easily, usually about 12 – 14 minutes per pound.

## Step 2. Quinoa

Preheat the oven to 350 degrees. Then prepare the quinoa by bringing the water or broth to a boil, then adding the quinoa, reduce heat to a simmer and cook for 12-15 minutes or until the broth is all absorbed.

## Step 3.

When the quinoa is finished, add the chickpeas and the kalamata olives. Remove the fish from the oven when it is done, slide a spatula under the piece of fish to move it to your cutting board, leaving the skin behind on the foil lined baking sheet (easy cleanup!).

## Step 4.

To serve, place the quinoa mixture on a plate, topping it with the salmon, then seasoning the whole dish by drizzling it with the Lemon dressing. You can also make this as individual plates, with individual servings of salmon. It's easy to serve with a mixed salad of arugula and spinach dressed with a little more of the Lemon Vinaigrette. It is also nice to serve as a chilled summer salad with the salmon flaked into the quinoa and the whole tossed with the vinaigrette.

## Step 5. Lemon Vinaigrette

Whisk together the olive oil, vinegar, mustard, and parmesan cheese with a dash of salt and pepper.