

# Maine Arts Camp

**Recipe Name: Dressing for Spicy Thai Quinoa**  
**Chef: Charles Limoggio CEC**

**Preparation Time:**

**Servings:**

**Portion Size**

**Yield:**

| Quantity | Unit        | Ingredient Name                       | Prep Notes                |
|----------|-------------|---------------------------------------|---------------------------|
| 1 2/3    | Cups        | Fresh cilantro (from about 1/2 bunch) | long, thick stems removed |
| 3/4      | Cup         | Roasted unsalted peanuts              |                           |
| 1/3      | Cup         | Sriracha hot sauce                    |                           |
| 2        | Tablespoons | Grated lime zest                      | From about 3 limes        |
| 1/4      | Cup         | Toasted sesame oil                    |                           |

**Procedure:**

**Place all the ingredients EXCEPT sesame oil in a blender. Turn on low and slowly pour in the sesame oil while running.**

**Notes:** There are a few components and a bunch of ingredients in this dish, but don't let that fool you—it's still simple enough for a weeknight dinner and you won't use every pot and pan in the house. The key is to prepare the ingredients as you cook: The spicy peanut dressing comes together in 1 minute, and while the quinoa simmers, cut the tofu and vegetables, which only take a few minutes to cook. Then just toss everything together for an easy, healthy, filling dinner, or a healthy lunch to bring to work.