

Cherry, wild rice and quinoa salad

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This whole-grain wild rice and quinoa salad is perfect for toting to summer potlucks. It features sweet cherries, crunchy celery, nutty aged goat's cheese and toasted pecans. If you can find red quinoa, it's particularly pretty.

Ingredients (serves 8)

- $\frac{3}{4}$ cup wild [rice](#)
- $\frac{1}{2}$ cup [quinoa](#), rinsed if necessary
- $\frac{1}{4}$ cup extra-virgin [olive oil](#)
- $\frac{1}{4}$ cup fruit-infused vinegar, such as raspberry or pomegranate
- $\frac{3}{4}$ tsp salt
- $\frac{1}{4}$ tsp freshly ground pepper
- 2 cups fresh [cherries](#), halved and pitted
- 2 stalks celery, diced
- $\frac{3}{4}$ cup diced aged goat's cheese, smoked cheddar or other smoked cheese
- $\frac{1}{2}$ cup chopped pecans

Method

Bring a large saucepan of water to a boil over high heat. Add wild rice and cook for 30 minutes.

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Add quinoa and cook until the rice and quinoa are tender, about 15 minutes.

Drain and rinse with cold water until cool to the touch; drain well.

Meanwhile, whisk oil, vinegar, salt and pepper in a large bowl.

Add the rice and quinoa, cherries, celery, cheese and pecans and toss to combine. Serve at room temperature or cold.

Recipe and images by [Eating Well](#)

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