For this salad, we cooked 1 cup quinoa in 1 ½ cups water to get a slightly drier, tighter grain.

METHOD

Place the quinoa in a fine mesh strainer and rinse several times with cold water. Place in a medium saucepan with 1 ½ cups water and salt to taste.

Bring to a boil, cover and simmer 15 minutes, until the grains display a threadlike spiral and the water is absorbed. Remove from the heat, let sit for at least 10 minutes undisturbed.

Transfer to a bowl and fluff with a fork.

Sauté the asparagus in 1 tablespoon olive oil until just tender.

Cool, then cut into 1-inch pieces. Add to the quinoa, along with the radishes, pumpkin seeds, chives, and tarragon.

Whisk together the lemon zest and juice, garlic, olive oil, salt, and pepper.

Shortly before serving, toss with the quinoa and asparagus mixture.

Sprinkle the feta over the top and serve.