Spicy Quinoa Salad With Broccoli, Cilantro and Lime

[**MARTHA ROSE SHULMAN**](https://cooking.nytimes.com/55877575-martha-rose-shulman/my-recipes)

Note: Prepare a few hours before serving

* **YIELD**4 servings
* **2 ½** **cups cooked quinoa**
* **1 ½** **cups steamed broccoli florets (about 1/3 of a crown), steamed for 4 to 5 minutes then separated into smaller florets**
* **½** **cup chopped cilantro**
* **1 to 2** **tablespoons toasted pumpkin seeds (to taste)**
* **1 ½ to 2** **teaspoons minced serrano or jalapeño chili (to taste)**
* **1** **ounce crumbled feta cheese (1/4 cup)**
* **Freshly ground pepper**
* **3** **tablespoons fresh lime juice**
* **Salt to taste**
* **1** **garlic clove, minced or pureed**
* **6** **tablespoons extra-virgin olive oil**
* **2** **hard-boiled eggs**
* **1** **avocado, sliced**
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Nutritional Information

PREPARATION

1. In a large bowl, combine quinoa, broccoli, cilantro, pumpkin seeds, minced green chile, feta and freshly ground pepper. Toss together.
2. In a small bowl or measuring cup whisk together lime juice, salt, and garlic. Add olive oil and whisk until amalgamated. Add to salad and toss together well. Taste and adjust seasoning.
3. Put hard-boiled eggs through a sieve and sprinkle over salad. Season if desired with salt and pepper. Garnish each serving with a few slices of avocado.