



**Chef Ray Garcia of FIG Restaurant**



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**Outlet:** Ocean Home  
**Date:** October 8, 2013  
**Unique Visitors:** 117,292

Nestled atop the scenic bluffs of Santa Monica beach, with panoramic views of the Pacific Ocean, sits the elegant The Fairmont Hotel & Bungalows. Originally the site of a private mansion, The Fairmont Miramar has served as a quiet retreat for guests since 1921.

**FIG Restaurant**, located at this popular oceanfront destination, is an ingredient-driven seasonal bistro headed by Chef Ray Garcia. Named after Santa Monica's most famous landmark—the 123-year-old Moreton Bay Fig tree—the restaurant places a strong emphasis on sustainability and indigenous ingredients.

FIG features only the freshest local and organically grown ingredients straight from the Santa Monica Farmer's Market. Chef Garcia creates dishes that are simple and straightforward. His philosophy on ingredients is that flavors are at their best when not over complicated or

manipulated. He shares his take on **warm quinoa salad** with *OH* readers.

**Warm Quinoa Salad with Orange-Blossom Vinaigrette**

*Created by Chef Ray Garcia*

**Ingredients: Quinoa Salad**

- 3 ½ oz red quinoa
- 1 c. vegetable stock
- 1 sprig rosemary
- 2 oz haricots verts
- ½ Granny Smith apple
- 2 oz Swiss chard
- 2 oz butternut squash
- 1 oz almond flakes

**Ingredients: Orange-Blossom Vinaigrette**

- ¾ c. orange blossom honey
- 1 c. orange juice
- ½ c. white balsamic vinegar
- 1 c. olive oil

**Directions**

1. Reduce orange juice by 1/3. Allow to cool.
2. When orange juice has cooled, mix all ingredients for dressing and set aside.
3. Cook quinoa in vegetable stock and a sprig of rosemary. When cooked, drain the quinoa and toss with a little olive oil.
4. Cut butternut squash into ½ inch cubes and roast at 350 degrees for 15 minutes or until fork tender.
5. Saute apples, Swiss chard and blanched beans.
6. Mix roasted quash and sautéed ingredients with quinoa and dress with vinaigrette.
7. Garnish with toasted almond flakes.