

Stone Soup

Jayson Stemmler

Project Goals

- Accurate ingredient matching
- Small number of results with large variety
- Live web application

DEMO

stone-soup.io

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Search for an ingredient!

Search for recipes with (comma separated list)...

Gluten Free Nut Free Dairy Free Vegetarian Vegan

Submit

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Search for an ingredient!

Quinoa, cilantro

Gluten Free Nut Free Dairy Free Vegetarian Vegan

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Your search for "Quinoa, cilantro" returned 12 gluten free results



QUINOA WITH CORN AND ZUCCHINI



CAULIFLOWER, POTATO AND QUINOA PATTIES



PHO WITH BROCCOLI AND QUINOA



BIG BOWL WITH SPICY BROWN BEAN, SQUASH AND CORN SUCCOTASH



KALE AND QUINOA SALAD WITH PLUMS AND HERBS



QUINOA WITH SPICED LENTIL DAL



QUINOA, PEA AND BLACK BEAN SALAD WITH CUMIN VINAIGRETTE



STIR-FRIED SWISS CHARD AND RED PEPPERS



RAINBOW QUINOA SALAD



GREEN BEAN SALAD WITH LIME VINAIGRETTE AND RED QUINOA



QUINOA AND VEGETABLE BURGERS WITH ASIAN FLAVORS



SPICY QUINOA SALAD WITH BROCCOLI, CILANTRO AND LIME

Recipe for Stone Soup

Recipe for Stone Soup

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 White Bean and Roasted Potato Salad With Rosemary By Melissa Clark 2 1/2 hours, plus soaking	 Pipian Sauce By Sam Sifton 1 Hour	 Pork Chops in Pipian By Sam Sifton 1 Hour	 Braised Chestnut Chicken By Mark Bittman 1 1/4 hours
			

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Kale and Quinoa Salad With Plums and Herbs



MARTHA ROSE SHULMAN

About 45 minutes Serves 4 to 6



I was so taken with the spicy, sweet and savory mix of flavors in the soba salad with eggplant and pluots that I made a few weeks ago that I decided to use the same formula for a kale and quinoa salad. The kale is the main ingredient here, with quinoa adding texture and bulk.

Featured in: [In These Salads, Grains Sometimes Play A Supporting Role](#).

Vegetarian, Healthy, Vegan, Dairy Free,
Gluten Free, Kale, Plum, Quinoa

Recipe

Cooked | 7 ratings

INGREDIENTS

- ½ cup quinoa
- Salt to taste
- 3 cups stemmed, slivered kale
- 1 serrano or Thai chiles, minced (optional)
- 1 to 2 ripe but firm plums or pluots, cut in thin slices
- ½ cup basil leaves, chopped, torn or cut in slivers
- 2 to 4 tablespoons chopped chives
- 1 tablespoon chopped cilantro (optional)
- 2 tablespoons seasoned rice vinegar
- Grated zest of 1 lime
- 2 tablespoons fresh lime juice
- 1 garlic clove, minced or puréed
- 3 tablespoons sunflower or grapeseed oil

Rinse the quinoa and cook in a pot of rapidly boiling, generously salted water for 15 minutes. Drain, return to pot, place a towel across the top and replace the lid. Let sit for 15 minutes. Transfer to a sheet pan lined with paper towels and allow to cool completely.

Step 2

To cut the kale, stem, wash and spin dry the leaves, then stack several at a time and cut crosswise into thin slivers. Toss in a large bowl with the quinoa, chile, herbs, and half the plums.

Step 3

Whisk together the vinegar, lime zest and juice, salt to taste, garlic and sunflower or grapeseed oil. Toss with the salad. Garnish with the remaining plums and serve.

Tip

Advance preparation: The quinoa can be cooked up to 3 days ahead and refrigerated. The salad is best served right away.

NOTES

Leave a note for yourself or others.

 Nutritional Information

Parser

DIRECTIONS

Components

Rinse the quinoa and cook in a pot of rapidly boiling, generously salted water for 15 minutes. Drain, return to pot, place a towel across the top and replace the lid. Let sit for 15 minutes. Transfer to a sheet pan lined with paper towels and allow to cool completely.

To cut the kale, stem, wash and spin dry the leaves, then stack several at a time and cut crosswise into thin slivers. Toss in a large bowl with the quinoa, chile, herbs, and half the plums.

Whisk together the vinegar, lime zest and juice, salt to taste, garlic and sunflower or grapeseed oil. Toss with the salad. Garnish with the remaining plums and serve.

NOTES

Advance preparation: The quinoa can be cooked up to 3 days ahead and refrigerated. The salad is best served right away.

NUTRITION INFORMATION

Nutritional analysis per serving (4 servings)

216 calories
12 grams fat
1 gram saturated fat
5 grams monounsaturated fat
4 grams polyunsaturated fat
23 grams carbohydrates
4 grams dietary fiber
4 grams sugars
5 grams protein
602 milligrams sodium

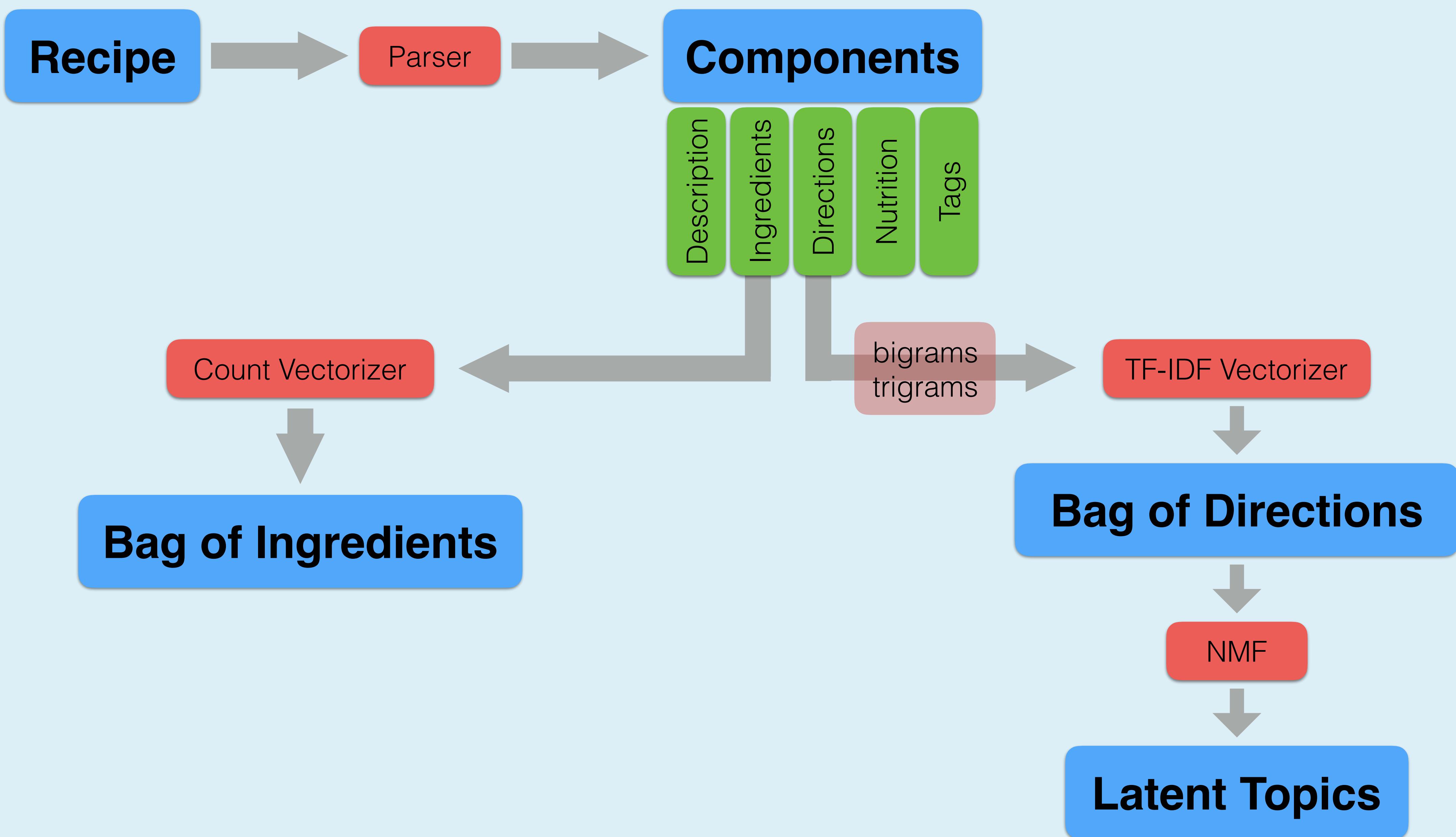
Description

Ingredients

Directions

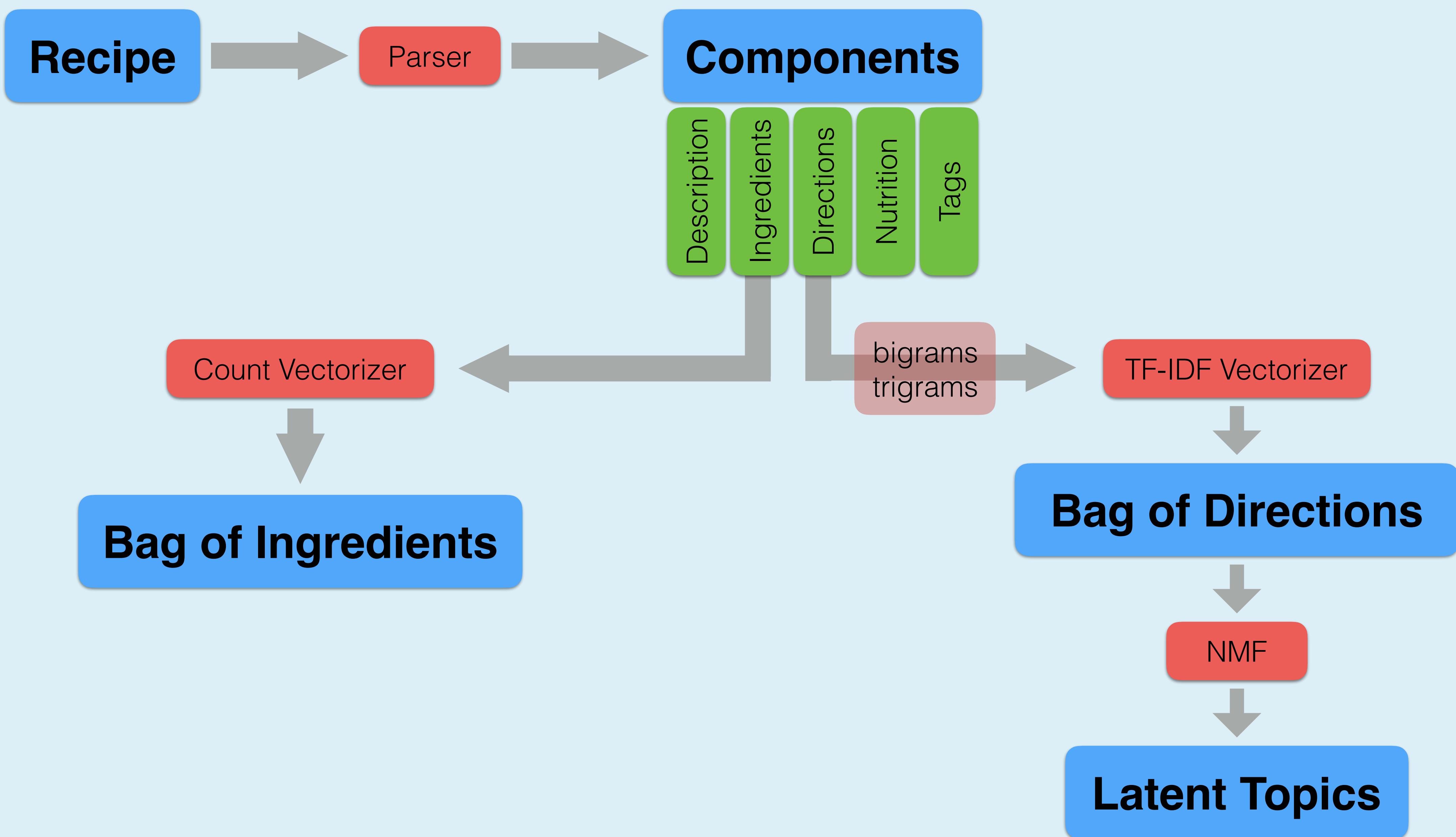
Nutrition

Tags



wings cooked, gas grill, charcoal gas, charcoal gas grill,
hot rack, hot rack inches, rack inches, moderately hot
rack, moderately hot, grill moderately, gas grill
moderately, grill moderately hot, grill cooler indirect,
cooler indirect, cooler indirect cooking

blender blend, blend speed, blender blend speed, blender
blend smooth, blend speed minute, blend smooth, speed
minute, blend speed smooth, speed smooth, smooth right,
smooth right away, right away, jar blender blend, speed
smooth right, minute smooth



Search Term

"Quinoa, Cilantro"

['quinoa', 'cilantro']



NGRAM Similarity

Bag of Ingredients

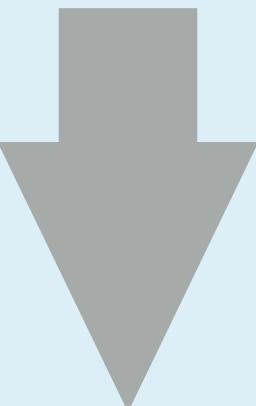
'cilantro',
'chopped cilantro',
'baby cilantro',
'cilantro stems',
'fresh cilantro',
'cilantro roots',
'cilantro sauce',
'cilantro sprigs',
'sprigs cilantro',
'puréed cilantro',
'cilantro leaves',
'minced cilantro',
'cilantro or oregano',
'cilantro or mint',
'cilantro, chopped',
'cilantro and mint',
'salsa de cilantro',
'cilantro or chives',
'chopped fresh cilantro',
'cilantro or parsley',
'parsley or cilantro',
'cilantro or epazote',
'coarsely chopped cilantro',
'cilantro, basil or mint',
'finely chopped cilantro',
'generous bunch cilantro',
'freshly chopped cilantro',
'roughly chopped cilantro',
'few sprigs fresh cilantro',
'cilantro stems and leaves',
'each parsley and cilantro',
'minced cilantro.',
'cilantro, leaves and stems',
'cilantro and fresh parsley',
'cilantro, mint or thai basil',
'chopped fresh cilantro.',
'chopped cilantro leaves',
'chopped fresh parsley or cilantro',
'chives, parsley, thyme or cilantro',
'chives, chinese chives or cilantro',
'scallions, chives or cilantro',
'cilantro, washed, leaves only',
'dry cilantro leaves',
'dill, parsley, mint or cilantro',
'chopped cilantro, optional',
'fresh cilantro leaves',
'cilantro leaves and tender stems',
'packed cilantro leaves',
'minced cilantro leaves',
'chopped cilantro, with stems',
'chopped cilantro for garnish',
'chopped fresh cilantro leaves',
'cilantro, mint, scallions or parsley',
'slivered cilantro leaves',
'basil and cilantro leaves',
'mint, cilantro or parsley',
'cilantro, basil, tarragon, other herbs',
'coarsely chopped cilantro leaves',
'chopped cilantro (stems are o.k.)',
'chopped fresh cilantro for garnish',
'cilantro, chopped, plus additional sprigs',
'chopped cilantro leaves for garnish',
'small bunch cilantro, cleaned',
'finely sliced cilantro leaves',
'loosely packed cilantro leaves',
'each chopped cilantro and mint',
'sour cream and cilantro sprigs',
'small bunch cilantro, leaves only',
'fresh chopped cilantro for garnish',
'finely chopped fresh cilantro leaves',
'minced cilantro or flat-leaf parsley',
'cilantro, minced, plus 8 cilantro sprigs, for garnish',
'mint, cilantro, basil or a combination',
'lemon grass or pale green cilantro roots',
'celery leaves, mint, thai basil or cilantro leaves',
'chopped cilantro plus whole cilantro leaves for garnish',
'chopped fresh dill, cilantro, mint or chives for garnish',
'ach cilantro leaves, mint leaves and thai basil',
'chopped cilantro, leaves and tender stems, roughly chopped',
'mixed greens and herbs (sorrel, frisée, arugula, cilantro)'

Search Term

[‘quinoa’, ‘cilantro’]

NGRAM Similarity

Bag of Ingredients



Matched Latent Topic Matrix Subset

KMeans Clustering

Result

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KALE AND QUINOA SALAD WITH PLUMS AND HERBS



QUINOA SALAD WITH LIME GINGER DRESSING AND SHRIMP



RAINBOW QUINOA SALAD



STIR-FRIED SWISS CHARD AND RED PEPPERS



QUINOA, PEA AND BLACK BEAN SALAD WITH CUMIN VINAIGRETTE



STIR-FRIED RICE AND BLACK QUINOA WITH CABBAGE, RED PEPPER AND GREENS



GREEN BEAN SALAD WITH LIME VINAIGRETTE AND RED QUINOA



SPICY QUINOA SALAD WITH BROCCOLI, CILANTRO AND LIME

Next Steps

- User accounts / rating system
- More sources of recipes
- Refinements to user interaction on the application
- Advanced searching and filtering

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Search for an ingredient!

THANKS!

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