

https://recipeswap.com/register



Welcome to RecipeSwap.com!

[Already have an account? Login](#)

First name

Last name

email

username

password

confirm password





Welcome to RecipeSwap.com!

[Don't have an account? Register](#)

username

superchef47

password

confirm password







superchef47

Submit recipe

my faves

[Home](#)
[All Recipes](#)
[Tags](#)
[My Account](#)

 [search all recipes](#)

[Logout](#)

[edit](#) [delete](#)

Quinoa and sweet potato salad with blackened salmon



Ingredients

2 6 oz salmon filets
1 cup red quinoa (black is also fine)
2 medium sweet potatoes
1 clove garlic
2 scallions

Made it? Leave a review!

Steps

1. rinse quinoa for 30 seconds then add to 2 C water
2. While quinoa is cooking, do some other stuff
3. Cook sweet potatoes until delicious

The user that submitted the recipe will see edit and delete links

all



<https://www.recipeswap.com/all>



superchef

[Submit recipe](#)

my faves

[Home](#)
[All Recipes](#)
[Tags](#)
[My Account](#)

(🔍 search all recipes)

[Logout](#)

Explore all recipes



bacon cheeseburger

image cover
flow

[Home](#) | [All Recipes](#) | [Tags](#) | [My Account](#)[Logout](#)

Edit account information

Username

email

First name

Last name

password

confirm password

profile picture



superchef47

Your submissions

[bacon cheeseburgers](#) (added 2019-06-19)[rustic farm bread](#) (added 2020-01-06)[thai chicken salad](#) (added 2020-05-27)

superchef47

[Submit recipe](#)

[my faves](#)

[Home](#)

[All Recipes](#)

[Tags](#)

[My Account](#)

search all recipes

[Logout](#)

Quinoa and sweet potato salad with blackened salmon

★

★

★

★

★

Write your review

Submit



superchef47

[Submit recipe](#)[my faves](#)[Home](#) | [All Recipes](#) | [Tags](#) | [My Account](#)[Logout](#)

User reviews

Quinoa and sweet potato salad with blackened salmon

Tasted like burnt hair - pickyeater97 (2018-09-12) ★☆☆☆☆

Of all the quinoa and salmon dishes I've made this week, it was by far the saltiest-
michelinMan (2020-10-31) ★★★★★

Delicious, nutritious, and easy to make. My livestock loves this dish. One thing I
noticed is that if you substitute rice for quinoa, steak for salmon, and french fries
for sweet potatoes it turns out way tastier, but to each their own -
kitchenmonster55 (2019-05-01) ★★★★★

Meh. It's worth a try. Or not. I don't care. - busymom19 ★★★★★





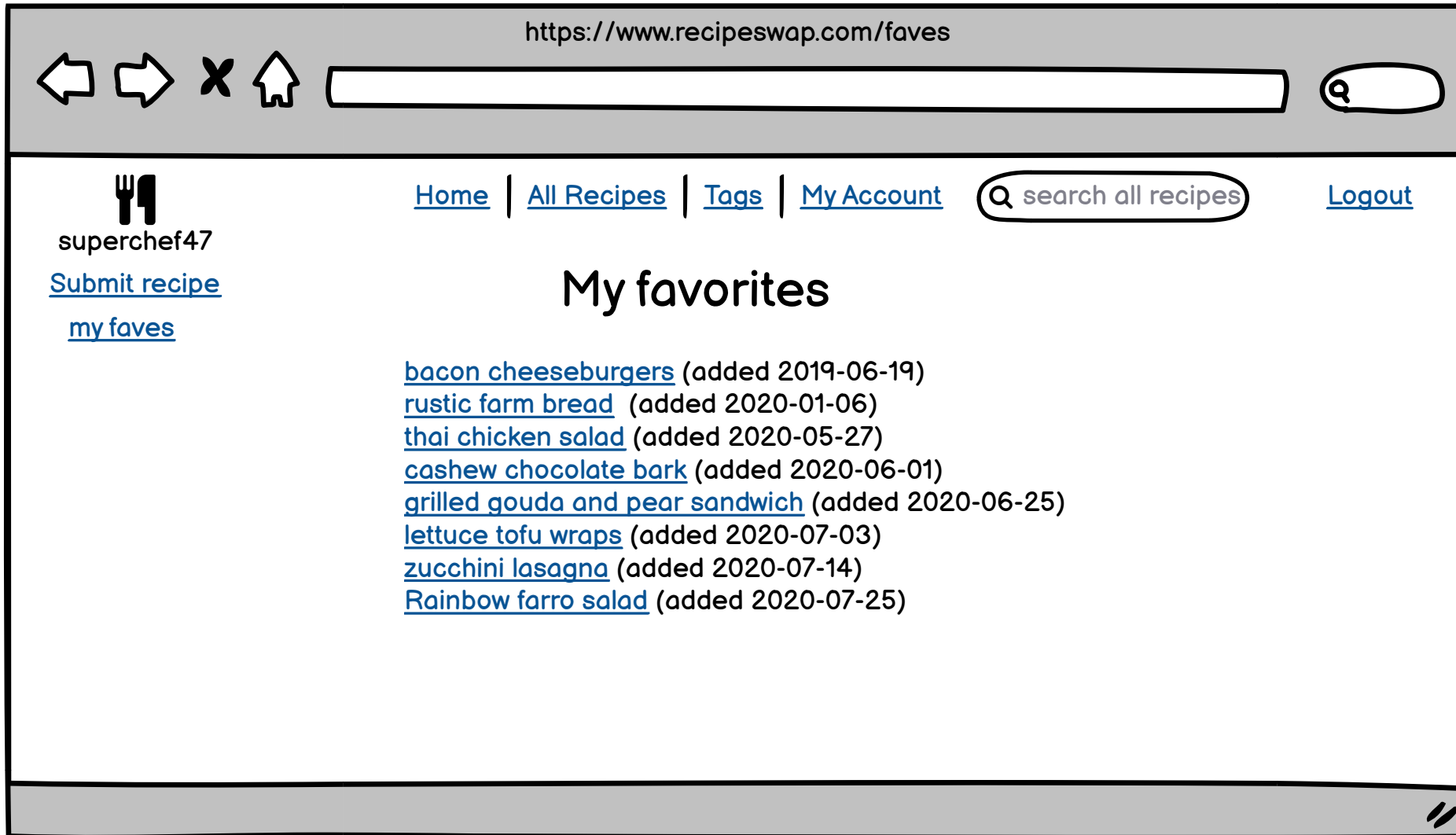
superchef47

[Submit recipe](#)[my faves](#)[Home](#)[All Recipes](#)[Tags](#)[My Account](#)[Q search all recipes](#)[Logout](#)

Browse tags

salmon quinoa rice **sweetpotato** beef carrots Meditteranean healthy
chocolate vegan apricot artisan vinaigrette kale juice keto
gluten-freebourbon quick BBQ pizza chicken citrus
daaaaaammmmmn low-sodium **pasta** avocado
bruschetta eggplant





superchef

[Submit recipe](#)

[my faves](#)

[Home](#)

[All Recipes](#)

[Tags](#)

[My Account](#)

Q

search all recipes

[Logout](#)

Title

ingredient

quantity

1.5

cup

quart

tsp

Tbsp

other

[add another ingredient](#)

Steps

add tags

"whole foods", "sweet", "artisan"

Upload a photo

Browse...

Submit