



Celebs tell us what they crave, we tell them what to cook!

Adrian Grenier

Fans of HBO's hit show Entourage have been waiting four years since the TV finale for the comedy to make its big-screen debut. Now that the cast is back with a movie this summer, we caught up with lead actor Adrian Grenier to see how he does out of the spotlight and behind the stove. BY JERYL BRUNNER



WHAT'S YOUR COOKING CRED?

WHAT KIND OF COOK ARE YOU?

I'd say I'm a decent cook with a solid imagination. I enjoy congregating with friends and family in the kitchen.

ANY FAVORITE INGREDIENTS? I eat a lot of red chard, eggs and quinoa.

ANYTHING YOU WON'T EAT? I don't have many restrictions, though I'm not Anthony Bourdain-level adventurous.

OK, MAKE OUR...

Green & Gold Quinoa Salad

INGREDIENTS: 1 cup quinoa • 2 tbsp. olive oil • 2 zucchini, quartered lengthwise and sliced crosswise • 1 bunch scallions, thinly sliced • 5 ears corn, kernels cut from cobs • ½ cup chopped flat-leaf parsley • 1 cup sliced almonds, toasted • lemon wedges

INSTRUCTIONS: Cook the quinoa according to package directions; let cool. In a large skillet, heat the oil over medium-high. Add the zucchini and scallions. Cook, stirring often, until the zucchini is crisp-tender, about 5 minutes; let cool. In a large bowl, toss the quinoa, zucchini mixture, corn and parsley; season. Cover and refrigerate up to 2 days. Before serving, toss in the almonds. Serve with the lemon wedges. Serves 4.

SO, HOW DID IT GO?



"I eat a lot of dishes with quinoa and this was definitely one of my favorites. It's a great salad and so simple to make!"