

MIDEAST QUINOA

INGREDIENTS

- 2 C Quinoa (See note below)
- 3C Imagine Chicken Soup - They have a Pareve & a Meat choice - both are kosher
- 1 C Coconut milk
- 1 C Almonds (slivered)
- 1/2 C Raisins (golden)
- 1/2 C Cranberries (dried)
- 3 T Cilantro (chopped)
- 3 T Parsley (chopped)
- Salt & Pepper to taste
- Zest of 1 lemon
- Zest of 1 orange

COOKING INSTRUCTIONS

- 1 Put the broth & coconut milk in a 5 qt. pot at a medium high temperature
- 2 When the stock boils, add the quinoa
- 3 Cover the pot & when it boils turn the heat down to it's lowest temperature
- 4 Check the quinoa after 15 minutes & if there's still liquid continue cooking with the cover off
- 5 When it's done (It should like rice would) use a fork to make sure it isn't clumping
- 6 Place the almonds in a small saute pan & toast at medium heat
- 7 Stir the almonds occasionally for 5 minutes or until golden brown
- 8 Add almonds & remaining unused ingredients to quinoa
- 9 Mix thoroughly

NOTE

- 1 If you're not using Ancient Harvest Quinoa, you should soak your quinoa in cold water for 15 minutes & then drain the remaining water before cooking the quinoa
- 2 This recipe can be made with Basmati rice also



