

Roasted Quinoa with Fresh Mint

Ingredients

- 1 cup quinoa
- 2 ¼ cup water
- 2 tablespoons fresh mint, sliced
- 2 tablespoons almonds
- 2 tablespoons feta
- Pinch of salt and pepper

Directions

1. Rinse quinoa well and place on a baking tray and bake at 350 degrees until quinoa turns golden brown.
2. Place quinoa in a pot with water and bring to a boil, then simmer for 20 minutes until quinoa is cooked. Once quinoa has cooled slightly, add the mint, almonds, feta and salt & pepper, then fluff with a fork.
Serve immediately.

Serves 4

Class recipes can be found at www.evergreenhealth.com/recipes