



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Quinoa Pilaf with Pine Nuts –**

**2 cups of chicken broth  
1 cup quinoa, rinsed  
¼ cup of pine nuts or sliced almonds  
1 tbl. olive oil  
½ large onion, chopped  
1/3 cup of chopped fresh parsley leaves  
Salt and pepper to taste**

- 1. Put the broth and quinoa in a medium sized saucepan and bring to a boil. Reduce heat to a simmer, cover and cook for 15 to 20 minutes, until liquid is absorbed and grain is tender.**
- 2. Meanwhile, toast the nuts in a large dry skillet over medium-high heat until golden brown and fragrant, about 2 minutes, stirring frequently. Remove nuts from pan and set aside. Heat the oil in the same skillet over a medium-high heat. Add the onions and cook stirring occasionally, until the onions soften and begin to brown, about 6 minutes.**
- 3. When the quinoa is done, fluff with a fork and transfer to a large serving bowl. Stir in the pine nuts or almonds, onions and parsley. Season with salt and pepper.**

***Credit: Ellie Krieger***