

Quinoa with Dried Cherries and Pistachios

simple
healthy
delicious

Ingredients

- 2 tablespoons plus 2 teaspoons extra-virgin olive oil, divided
- 1 $\frac{3}{4}$ cups uncooked Nature's Earthly Choice™ Quinoa
- 3 tablespoons finely chopped shallots
- 2 cups water
- $\frac{1}{3}$ cup dry white wine
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons fresh lemon juice
- $\frac{1}{4}$ teaspoon freshly ground pepper
- $\frac{1}{2}$ cup dried sweet cherries, chopped
- $\frac{1}{2}$ cup dry-roasted pistachios, chopped
- $\frac{1}{4}$ cup chopped fresh mint
- $\frac{1}{4}$ cup chopped fresh parsley

Directions

1. Rinse and drain Quinoa. Heat 2 teaspoons oil in a large saucepan over medium-high heat. Add shallots to pan; sauté 2 minutes or until tender. Add 2 cups water, wine, and salt to pan; bring to a boil. Add Quinoa; cover, reduce heat, and simmer 15 minutes or until liquid is absorbed and Quinoa is tender. Remove from heat; set aside, and cool slightly.
2. Combine remaining 2 tablespoons olive oil, lemon juice, and pepper in a large bowl; stir with a whisk. Add Quinoa, cherries, and remaining ingredients; toss gently to combine.

