



Quinoa with Roasted Tomato & Lemon

Vegan

Recipe:

1 Cup Quinoa
3 Green Onions
2 Tbsp Red Wine Vinegar
1 Tbsp Rosemary
2 Tbsp Lemon Juice

½ tsp Kosher Salt
¼ tsp Black Pepper
2 Plum Tomatoes
1/8 tsp Oil

In a sauce pan combine the water and quinoa and bring to a boil. Reduce the heat and cover. Simmer 12-15 minutes. Cut plum tomatoes in half, toss with oil, roast in 350 degrees for 20 minutes, set aside to cool. Chop tomatoes and in a bowl combine with scallions, vinegar, rosemary, lemon juice, oil, salt and pepper. Stir in quinoa.

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