



WINTER QUINOA SALAD

INGREDIENTS

1 cup quinoa
1 1/2 cups chicken or vegetable broth
3 medium sweet potatoes, peeled and diced
1/2 medium red onion, diced
2 garlic cloves, chopped
2-4 tablespoons extra virgin olive oil, divided
2 teaspoons cumin
1/2 cup dried cranberries
1/4 cup pecans, toasted
salt and pepper to taste

DIRECTIONS

Preheat oven to 375 degrees F. In a medium saucepan, add quinoa and broth and bring to a boil. Reduce heat, cover and simmer about 15 minutes, until all water is absorbed. Remove from heat and let cool.

Cover baking sheet with foil or parchment paper. Lightly drizzle with a little olive oil. (approx. 1 tsp) Put diced sweet potatoes, onions and garlic in a large bowl. Drizzle with 2 tbsp olive oil, season with salt and pepper, and toss to coat. Pour potatoes and onion mixture onto baking sheet. Roast for 20-25 minutes, until soft.

In a large serving bowl, combine sweet potato mixture and quinoa. Drizzle with 2 tbsp olive oil. Stir in cumin, cranberries and toasted pecans. Season with salt and pepper to taste. Serve warm or room temperature.

 **Counterpart**
ELIZABETH HEIL
CHIEF OPERATING OFFICER

