



Simple | Healthy | Delicious

## Quinoa with Dried Cherries and Pistachios



### 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.