

# Quinoa Citrus Salad

Serves 4-6



VEGETARIAN



GLUTEN FREE



DAIRY FREE

## Ingredients

- 1 cup quinoa
- 1 teaspoon salt
- 2-3 oranges (or other citrus fruit), peeled, seeded, and cut into chunks
- ¼ cup dried cranberries or currants
- ¼ cup toasted almonds, chopped or sliced
- ½ teaspoon cinnamon
- 2 tablespoons olive oil
- 2 teaspoons honey
- Juice and zest from ½ lemon or 2 tablespoons vinegar
- 3 cups spinach or other salad green (optional)

## Directions

1. Bring 2 cups water, ½ teaspoon salt and quinoa to boil. Cover and simmer for 10-15 minutes until water is absorbed and quinoa is tender. Fluff with fork and allow to cool.
2. In a small bowl, whisk the lemon juice (or vinegar) with olive oil, cinnamon, and remaining salt.
3. Place quinoa in a large mixing bowl. Fold in the oranges, cranberries, and almonds, then toss with the dressing. Place atop spinach and combine (optional).

Recipe from Cook Well Berkeley: Great Grains, Spring 2011