





Quinoa Salad with Sun-Dried Tomatoes
Yields 8 servings

INGREDIENTS

- 1 (16 ounce) box quinoa
- 1 (8 ½ ounce) jar sun-dried tomatoes, julienne sliced packed in oil
- 10 ounces black olives, sliced
- 2 ounces fresh basil leaves, chopped (may add more)
- 6 large fresh garlic cloves, chopped

METHOD

Thoroughly rinse quinoa in cold water. Drain well in fine sieve. Dry roast in a large frying pan over medium heat 10 minutes or until golden brown, stirring constantly. Cook according to package directions. Let cool completely. In a large bowl, add cooked quinoa and remaining ingredients. Toss together and refrigerate until serving.

ALLERGENS

None

NUTRITION INFORMATION PER SERVING

Calories: 322; Protein: 10g; Fat: 10g; Cholesterol: 0mg;
Carbohydrate: 49g; Sodium: 800mg; Fiber: 7g



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