RICE & GRAINS

Simple Savory Quinoa

Turmeric, basil, and a squeeze of lime season this vegetable pilaf.

Serves 6 · 45 minutes

Ingredients

¼ cup olive oil

2 stalks celery, finely chopped

4 carrots, sliced

2 small onions, minced

2 cloves garlic, minced

2 cups vegetable stock

1 cup uncooked quinoa, rinsed

½ tsp dried basil

2 tsp ground turmeric

Lime juice and salt to taste

Directions

1. Heat the oil over medium heat. Cook celery, carrots, onions, and garlic for about 5 minutes, until the onion softens.
2. Stir in stock, quinoa, basil, and turmeric. Bring to a simmer, cover, and cook on low for 25–30 minutes, until the quinoa is tender and the liquid is absorbed.
3. Finish with lime juice and salt to taste.

The ingredients are scaled to serve 6. The directions were written for the original yield of 3 servings.