



Quinoa with Cranberry and Almond.

NIBBLEDISH CONTRIBUTOR

Ingredients

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- **1 tbsp sesame oil**
- **1 small onion diced**
- **1 1/4 cups quinoa rinsed**
- **1 small red pepper diced**
- **3 cups of water**
- **1 tsp tamari or soy sauce**
- **1/4 cup dried cranberries**
- **1/4 cup sliced almonds**

Instructions

Preheat oven to 350°F.

Rinse Quinoa under cool water for about 1 minute to remove bitter taste.

Heat oil in a saucepan and add onion and quinoa. Sauté over medium heat, stirring constantly for 3 minutes.

Add red bell pepper and sauté for an additional 2 minutes.

Add water, soy sauce and cranberries. Bring contents to a boil, cover and simmer 15 minutes.

Meanwhile, roast almonds in 350°F oven for 5 minutes.

When quinoa is cooked, turn off heat and mix in almonds.

Let sit an additional 10 minutes and serve.
