



Quinoa Pomegranate Pistachio Salad

Ingredients:

- 2 cups water
- 1 cup dry quinoa
- 1/2 cup lime juice (about 3 large limes)
- 4 medium scallions, sliced thin
- 3/4 cup packed of Italian parsley, chopped
- 3/4 cup currants
- 1/2 cup orange juice to soak currents to soften (optional)
- 3/4 cup pistachios, shelled and rough chopped
- 3/4 cup pomegranate seeds

Directions:

- Cook quinoa, 1 cup in 2 cups water, bring to a boil, cover, turn off heat and forget about it for about 30-45 minutes; let cool. FYI: pre-cooked quinoa keeps well in the frig for about three days.
- Soak the currants in the OJ while the quinoa is cooking. Be sure to drain.
- Zest the limes then squeeze..
- Add everything except the pistachios to the cooled quinoa. Add pistachios right before serving so they don't get soggy.
- Dried bing cherries also work well in this salad.

Bon Appétit!