



Moroccan Jewelled Quinoa

Serves 2

GF



Ingredients:

- 1 cup Lotus Organic White Quinoa
- ½ cup dried apricots
- ½ cup dry sour cherries or cranberries
- ½ punnet heirloom cherry tomatoes
- ½ lebanese cucumber
- 1 orange
- ½ long red chilli (optional)
- ½ tablespoon Gourmet Organic Herbs - Ground Cinnamon
- 2 tablespoon red wine vinegar
- ¼ cup Bragg Organic Olive Oil
- Lotus Fine Sea Salt and ground pepper to season
- ½ cup mint leaves

Method:

The fresh fruity flavours of this spectacular salad go perfectly with roast chicken, pork or fish. In fact, it can even be topped with barbequed lemon-garlic or chilli prawns.

Cook the Lotus quinoa to pack directions. Set aside to cool.

Meanwhile chop the dried apricots and halve the cherry tomatoes and dice the cucumber and combine with the cool quinoa.

Zest the orange and then peel and slice the flesh into thin slices. Combine the zest with the finely diced chilli, cinnamon, vinegar and olive oil then season to taste. Set the dressing aside.

Just before serving, lay the orange slices in a circle on a platter and pile the salad in the middle. Drizzle the dressing and scatter with mint leaves.