

Moroccan Yukina Savoy Red Quinoa Skillet

From – by Heather Inspired by Carol of Simply Gluten-Free and Hallie of Daily Bites

1 lemon – juice and zest
1 Tbsp paprika
1 Tbsp ground cumin
1 tsp sea salt
½ tsp pepper
1 Tbsp olive oil
4 garlic cloves, minced
1 yellow onion, chopped
2 ½ c. carrots, diced
1 ½ cups white cannellini beans
4 cups yukina savoy or another green (bok choy, spinach, kale...)
1 cup dried apricots, chopped
1 cup red quinoa
3 cups vegetable stock
1 handful of chopped parsley

- Place the red quinoa in a bowl of water and soak while preparing the next steps.
- Heat the olive oil in a large skillet or wok over medium heat and sauté the minced garlic until it's lightly browned.
- Add the onions, carrots, lemon zest, and apricots and cook until the onions are soft.
- Drain and rinse the red quinoa, and add it to the skillet.
- Then add the lemon juice, cannellini beans, spices, and vegetable stock.
- Raise the heat, bringing the mixture to a boil, and stir for 3-5 minutes.
- Cover, reduce the heat to medium-low, and simmer for 20 minutes or until the liquid is absorbed.
- Add chopped yukina savoy, or greens of your choice, stir to combine, and cover for 5 minutes or until the greens have softened.
- Keep covered, remove from heat, and let it sit for 5 minutes.
- Gently stir, serve garnished with parsley.



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