



## *Julia's Cuisine*

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Salads, Sides, Vegetable & Rice Dishes

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<http://www.juliascuisine.com/>

## Harissa Spiced Quinoa

Serves 6  
Prep time: 10 minutes  
Cook time: 20 minutes

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### *Ingredients*

1 1/2 Cups/270 grams quinoa  
2 Cups/480 ml vegetable stock  
1/2 head of cauliflower, cut into small florets  
1 medium zucchini, halved lengthways and cut into 1/4 inch slices  
2 Tablespoons olive oil  
2 Tablespoons harissa paste  
1 Teaspoon cumin  
1 Teaspoon coriander  
1/2 Cup/55 grams feta cheese, crumbled  
Salt  
Pepper  
Small bunch fresh chopped cilantro

### *Method*

Preheat oven to 375 degrees F. Toss the cauliflower and zucchini on a large baking tray. Drizzle over olive oil and add the cumin and coriander. Stir well to coat completely. Roast for about 20 minutes or until soft and golden.

In a large deep sided skillet set over medium heat, add the quinoa. Toss it around until it becomes aromatic and starts to pop, about 2-3 minutes. Add the the stock and harissa paste. Stir to combine. Reduce heat to low, cover and leave to cook for about 15 - 20 minutes.

Remove from heat and fluff with a fork. Transfer the quinoa to a large serving dish and add the roasted vegetables. Season with salt and pepper and stir. Top with crumbled feta and fresh cilantro.

Can be served immediately or at room temperature.