



Julia's Cuisine
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Salads, Sides, Vegetable & Rice Dishes

Leek & Lemon Quinoa

Prep time: 10 minutes

Serves 6

Cook time: 25 minutes

Ingredients

1 Cup/170 grams quinoa
2 Leeks, cut in half lengthways and then thinly sliced
2 Garlic cloves, crushed
2 Cups/480 ml vegetable stock
Small bunch of fresh chopped cilantro
Juice and zest of one lemon
1 Tablespoon olive oil

Method

In a large skillet set over medium heat add the quinoa and dry fry it for about 2 minutes, stirring regularly. Add the stock with the lemon juice and stir. Reduce heat to low, cover and leave to cook for 20 minutes.

Meanwhile, in a separate skillet, add the olive oil, garlic and leeks. Cook stirring occasionally for about 10-12 minutes or until leeks are soft and lightly golden. Remove from heat.

When the quinoa is cooked remove from heat. Gently fluff up the quinoa with a fork. Stir in the cooked leeks and lemon zest. Stir and top with fresh cilantro. Can be served hot or cold.