

Simple Savory Quinoa

Prep Time:

15 Min

Cook Time:

30 Min

Ready In:

45 Min

6 servings

Ingredients

- 1/4 cup olive oil
- 2 stalks celery, finely chopped
- 4 carrots, sliced
- 2 small onion, minced
- 2 cloves garlic, minced
- 2 cups vegetable stock
- 1 cup uncooked quinoa, rinsed
- 1/2 teaspoon dried basil
- 2 teaspoons ground turmeric

Directions

This recipe's Ingredients were scaled to yield a new amount. The directions below still refer to the original recipe yield of 3 servings.

1. Heat the olive oil in a saucepan over medium heat. Stir in the celery, carrots, onion, and garlic. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the vegetable stock, quinoa, basil, and turmeric. Bring to a simmer, then reduce heat to low, cover, and simmer 25 to 30 minutes until the quinoa is tender and has absorbed the liquid. Once done, stir in the lime juice, and season to taste with salt to serve.